

TECHNICAL DATA

KC-260

Description:

KC-260 is a non-foaming CIP cleaner. KC-260 is designed for safe use on aluminum surfaces. The combination of ingredients in this mixture, make it a powerful cleaner for smoke residues, light animal fats and oils, and surface soils. KC-260 may also be used as a general cleaning agent on equipment, utensils, etc. in all departments of meat, poultry and general food processing plants.

Physical Properties:

Appearance – Clear liquid
Odor – Mild sweet odor
pH, concentrate – 13@26°C
Density – 8.95 pounds per gallon
Foaming – None
Rinsing - Excellent

Directions for Use:

Rinse area to be cleaned with hot water (100-140°F) to remove gross soil. Use 2-6 ounces of KC-260 per gallon of hot water (100-140°F). Circulate for 10 minutes. Drain. Rinse well with water.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.

Safety:

Avoid contact with skin and eyes. Eye irritation may result from direct contact. Prolonged skin contact may cause skin irritation.

Read Safety Data Sheet (SDS) before using this product.

Storage:

Keep container closed and store in a cool, dry place.