

## TECHNICAL DATA

### KC-406

#### Description:

KC-406 is a strong acid-based cleaner for removing alkali scale and buildup, and stripping fatty matter from metal surfaces of meat and offal processing equipment.

#### Physical Properties:

Appearance - Clear liquid

Odor - Sour

pH, concentrate - Less than 1.0 @21°C

Density - 10.55 pounds per gallon

Foaming - None

Rinsing - Excellent

#### Directions for Use:

Mix 1 to 5 ounces of KC-406 per gallon of hot water (100-140°F) to remove non-organic soils by brush, circulation, pressure spray or soaking and to neutralize residual alkalinity on food plant equipment. It may also be used for de-rusting, scale removing, and /or brightening of stainless steel and aluminum surfaces.

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:

KC-406 contains phosphoric and nitric acids. Avoid contact with skin and eyes.

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

#### Storage:

Store away from incompatible materials. Keep container closed and store in a cool, dry place.