



KC-41 FREEZER CLEANER

ALL PURPOSE FREEZER CLEANER



WARNING

Causes skin irritation. Causes serious eye irritation. Flammable liquid and vapor. Prevention: Wash face, hands and any exposed skin thoroughly after handling. Keep away from heat/sparks/open flames/hot surfaces. No smoking. Keep container tightly closed. Ground/bond container and receiving equipment.

Use only non-sparking tools. Use explosion-proof electrical/ventilating/lighting/equipment. Take precautionary measures against static discharge. Wear protective gloves/protective clothing/eye protection/face protection.

Response: Specific treatment (see Section 4 on SDS). **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice/attention. **IF ON SKIN (or hair):** Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing and shoes before reuse. If skin irritation occurs: Get medical advice/attention. **In case of fire:** Use CO₂, dry chemical, or foam for extinction. **Storage:** Store in a well-ventilated place. Keep cool. **Disposal:** Dispose of contents/container to an approved waste disposal plant.

Additional First Aid: IF SWALLOWED: Do not induce vomiting. Have a conscious person drink water to dilute. Never give anything by mouth to an unconscious person. **IF INHALED:** Remove to fresh air.

Read SDS before using this product.

HEALTH	1
FLAMMABILITY	3
REACTIVITY	0
PPE	C



NET CONTENTS: 5 GALLONS ____
55 GALLONS ____

BATCH:

FOR INDUSTRIAL USE ONLY
NOT FOR RETAIL SALE

ID #20220

A unique ready-to-use, fast acting formulation designed to efficiently clean floors, walls and equipment in sub-zero environments. KC-41 Freezer Cleaner immediately starts to dissolve grime and suspend soils. Resists freezing down to -108°F (-78°C). Low odor. Assists in melting existing ice formations. Provides a fast, efficient and practical means of cleaning frozen food storage areas where conventional cleaners freeze solid.

DIRECTION FOR USE: Remove or protect all food and food packaging from area before cleaning. Use full strength. Saturate the area to be cleaned using a brush, cloth or a mop. Allow cleaner to remain on surfaces for at least 10 minutes. Wipe area with a clean cloth or mop to loosen and remove soil. Dry mop or squeegee area to remove any excess liquid. This product could be used with automatic floor scrubbers. If used on food contact surfaces, water rinse to remove all residue is necessary.



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Combustible Liquid (49 CFR 173.120(b)(2)): This material is not regulated under 49 CFR if in a container of 119 gallon capacity or less for ground transportation