

TECHNICAL DATA

FB-1552

Description:

FB-1552 is liquid, heavy-duty caustic cleaner for removal of burnt on soils from high temperature food processing equipment, such as cooking vessels, vats, fryers, and heat exchangers. This product contains water conditioning and scale inhibiting additives for controlling mineral scale under high water hardness conditions. FB-1552 is safe for use on stainless steel and black iron surfaces. Low-foaming profile makes this product suitable for CIP applications. FB-1552 may be used in all departments of meat, poultry, dairy and general food processing plants.

Physical Properties:

Appearance - Amber liquid
Odor - Ammonia
pH concentrate - >13
Specific Gravity - 11.68 pounds per gallon
Foaming - None
Rinsing - Excellent

Directions for Use:

Use at a rate of 2-8 ounces per gallon of water for boil out applications or CIP applications. Follow with a potable water rinse to remove all residue. 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:

Danger! Corrosive! Contains sodium and potassium hydroxides. Contact with eyes and skin will cause severe irritation and possible burns. Avoid contact with eyes, skin and clothing. In case of skin contact, flush skin with water. In case of eye contact, flush eyes with water for at least 15 minutes and call a physician.

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

Storage:

Keep container closed and store in a cool, dry place. Keep from freezing. Do not contaminate water, food or feed by storage and disposal.