

KC-562

HIGH FOAMING CAUSTIC CLEANER



DANGER

Causes severe skin burns and eye damage. Harmful if swallowed.

Prevention: Wash face, hands and any exposed skin thoroughly after handling. Do not eat, drink or smoke when using this product. Do not breathe dusts or mists. Wear protective gloves/protective clothing/eye protection/face protection.

Response: Immediately call a poison

center or doctor. 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. Immediately call a poison center or doctor. **IF ON SKIN (or hair):** Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse. **IF INHALED:** Remove person to fresh air and keep comfortable for breathing. Immediately call a poison center or doctor. **IF SWALLOWED:** Rinse mouth. DO NOT induce vomiting. Call a poison center or doctor if you feel unwell.

Storage: Store locked up.

Disposal: Dispose of contents/container to an approved waste disposal plant.

Read SDS before using this product.

HEALTH	2
FLAMMABILITY	0
REACTIVITY	0
PPE	D



NET CONTENTS: 5 GALLONS _____
 55 GALLONS _____
 275 GALLONS _____
 330 GALLONS _____

KC-562 is a high foaming caustic cleaner with premium detergency to quickly and efficiently remove fat, oil, and protein soils from food processing equipment. Especially suitable for use with automatic conveyor cleaning equipment due to its superior foaming characteristics. KC-562 may be used in all departments of meat, poultry and general food processing plants.

DIRECTIONS FOR USE: Dilute with hot water (approximately 120-140°F) at 4-12 ounces KC-562 per gallon. Apply to surfaces by spraying or foaming. Let sit for 10-20 minutes. Rinse with potable water 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.

Note: Do not use KC-562 on aluminum or other soft metals.

Safe Foods Chemical Innovations
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CHEMTREC EMERGENCY PHONE 1-800-424-9300

UN1760, Corrosive liquid, n.o.s.,
8, PG II (contains sodium hydroxide)