

TECHNICAL DATA

KC-562

Description:

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.

Physical Properties:

Appearance – Clear brown liquid
Odor – Mild sweet
pH, concentrate – >13
Foaming – High
Rinsing – Excellent

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.

Safety:

Contains sodium hydroxide. Contact with eyes and skin might cause 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. Do not use on aluminum or other soft metals. When in doubt, pre-test on small areas.

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

Storage:

Keep container closed and store in a cool, dry place. Do not contaminate food products by use, storage or disposal.