

KC-485

HIGH FOAMING ACID 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:** Call a poison center or doctor/physician if you feel unwell. Rinse mouth. DO NOT induce vomiting.

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	C



NET CONTENTS: 5 GALLONS ____
55 GALLONS ____
275 GALLONS ____

FOR INDUSTRIAL USE ONLY
 NOT FOR RETAIL SALE

ID #20085

KC-485 is a heavy duty high-foaming acid cleaner blended from powerful acid replacement chemistry and special surface active agents to provide rapid and efficient attack on mineral scale soils. KC-485 is free of phosphoric and nitric acids, making it an excellent choice for applications where the use of phosphoric or nitric acid is not allowed or not desirable. KC-485 may be used for cleaning of equipment and other surfaces in all departments of meat, poultry and general food processing plants. It can also be utilized for de-rusting and brightening of stainless steel and aluminum surfaces.

DIRECTIONS FOR USE: Rinse area to be cleaned with hot water to remove gross soil. Use 2-8 ounces of KC-485 per gallon of hot water (100-140°F). Spray from foaming device and let stand. Rinse with clean water.

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.



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BATCH: