

## TECHNICAL DATA

# KC-546

### Description:

KC-546 is a non-foaming, heavy-duty alkaline liquid cleaner. KC-546 is designed for use in automatic washers for CIP and circulation cleaning of food preparation equipment, utensils and containers. KC-546 is phosphate-free.

### Physical Properties:

Appearance – Clear to light tan liquid  
Odor – Odorless  
pH, 1% solution – 11.5-12.0  
Density – 10.10 pounds per gallon  
Foaming – None  
Rinsing – Excellent

### Directions for Use:

Prepare a solution of 2-10 ounces KC-546 per gallon of water (depending on type of soil to be removed) in the wash tank. Place items to be cleaned on the conveyor or in the cabinet for cleaning. Rinse all cleaned items thoroughly with fresh 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.

### Safety:

Danger! Corrosive! KC-546 contains Sodium and Potassium Hydroxide. Avoid contact with skin, eyes, 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 KC-546 on aluminum or other soft metals. When in doubt, pre-test on small areas. Do not mix with acids.

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

### Storage:

Keep container closed when not in use. Do not contaminate food products by use, storage or disposal.