

RapidClean

Cleaning Supplies Specialists

NATIONAL STRENGTH - LOCAL SERVICE



FOME CHLOR

Cleaning & Sanitising Foam

Fome Chlor Chlorinated Foaming Detergent is for cleaning and sanitizing hard surfaces of fat, dirt and grease. Fome Chlor is AQIS approved for use in food processing areas.

Procedure:

1. FOME CHLOR should be used through either a low volume or high volume foaming unit.
2. Typically the concentration produced through the foaming unit will be between 25 -50gm / litre.
3. The foam should then be rinsed off with high pressure potable water.
4. FOME CHLOR can also be employed in manual applications at concentrations similar to above.
5. FOME CHLOR can be used with either hot or cold water.

KITCHEN