



SPRAY FOAM ULTRA

Chemicals
Equipment
Programs
Process



Heavy Duty Foaming Degreaser

Carefully formulated to quickly remove all types of animal fats and associated soils. This product produces a thick clinging foam which rapidly emulsifies and removes animal fat, grease, vegetable oils, animal blood and other problem soils. Rinsing of all hard surfaces such as floors, walls and equipment will leave them odorless and film free. Continued use of Spray Foam Ultra will effectively remove old film residues in food prep areas. Does not contain caustic or chlorine thereby reducing physical and chemical hazards for employees and is non-corrosive to equipment.

Uses

- Supermarkets and butcher shops
- Food processing plants
- Kitchens
- Restaurants
- Meat packing plants
- Rendering plants
- Slaughter houses
- Fish, poultry and egg processing plants
- Bakeries
- Canneries
- All tile and grout areas
- Dairies

Benefits

- Versatile - Works well in both hot or cold water through a variety of application equipment. May be brushed, sprayed, or foamed onto surfaces using either hard or soft water.
- Efficient - Fast emulsification of grease, blood and fatty soils provides quicker clean up at reduced labor hours.
- Clinging foam allows easy cleaning of vertical surfaces by ensuring proper contact time of the cleaning solution.
- No solvents, butyl, caustic or chlorine.
- Noncorrosive formulation.
- Will not interfere with the action of "quat" based sanitizers.
- No residual odor - No irritating fumes to affect employees.
- Extremely economical - Highly effective at 1:256 dilution ratios.

Properties

Color	Amber
Flash point.....	None
Foaming	Thick, stable
Fragrance	None
Freeze/thaw stability.....	3 cycles
Fumes	None
Grease emulsification	Excellent
pH	11.0 - 11.4
Phosphates	None
Rinsability.....	Complete
Shelf Life	1 year

Authorized Betco Distributor

Directions For Use

Read the entire label before using this product.

Spray Foam Ultra is a foaming degreaser for use in supermarkets, food service and food processing operations. First scrape heavy accumulations. Food must be removed or covered prior to application. In food processing areas, all surfaces must be rinsed with a potable water rinse. MANUAL APPLICATIONS: Use mop, brush or sponge. Dilute 1/2 oz./gal. or 4 mL/L (1:256) with water. Rinse well. SPRAY APPLICATION: Use full strength in sprayer reservoir. Proportioning device should be set 1:256. Rinse well afterwards. TRIGGER SPRAY BOTTLES: Fill bottle from proportioner. Apply to surface to be cleaned. Rinse with water, wipe dry. IN FOOD PROCESSING PLANTS: Before using this product, all food products and packaging materials must be removed from the room or carefully protected. After using this product, all surfaces in the area must be thoroughly rinsed with potable water. For extremely heavy soils, dilute 1 - 3 oz./gal. Rinse well.

Safety

Keep out of reach of children. For institutional and commercial use. WARNING: Contains Alkaline Detergents. Avoid contact with skin and eyes. Wear chemical anti-splash goggles and suitable gloves. Harmful if swallowed. FIRST AID: If splashed on skin or in eyes, flush with large quantities of water. If inhaled, get to fresh air. If swallowed, do not induce vomiting. Drink a large quantity of water. Call a physician immediately.

Available In

- Case/4 - 1 Gallon (3.78 L): Item #18604-00
- Drum/55 Gallon (208 L): Item #18655-00
- BIB/2.5 Gallon (9.46 L): Item #18625-00
- Case/2 - 4 L Boxes: Item #18637-00

Literature Item #18692-92

C8030 - Food Service - Cleaners, Degreasers

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