



Nonfood Compounds
Program Listed (A1)
(142316)

Product Specification Report

1.1/2412/0116

A concentrated foaming 2 in 1 formulation, degreases and sanitises thanks to the presence of chlorine. NSF A1 registration makes this product ideal for use in the food industry.

FS PRO CHLOR

Foaming detergent with active chlorine

FEATURES:

Effective	Effectively degreases because of the concentrated alkaline formulation with active chlorine. Effectively removes grease and proteins.
Versatile	Cleans and sanitises all surfaces, also vertical ones.
Foaming	Produces a stable foam that sticks to vertical surfaces, for a longer contact time.
Chlorine based	The active chlorine based formula sanitises effectively and eliminates all unpleasant odours.
NSF A1 registered	FS PRO CHLOR is NSF A1 registered, which means that it can be used as a general purpose cleaner in the food industry.

APPLICATIONS:

Ideal for applications in the Food industry, particularly suitable for the cleaning of stainless steel tools and surfaces, floors, walls, grills and ovens, glass objects and other hard surfaces.

ACTIVE INGREDIENTS:

- Surfactants
- Corrosion inhibitors
- Chlorine based oxidants

SPECIFICATIONS:

Form Liquid
 Colour Yellow
 Odour Chlorine
 Density $\pm 1,17 \text{ g/cm}^3$
 pH (undiluted) ± 13

INSTRUCTIONS FOR USE:

Make a solution of 1-4%. When possible use hot water (40-50°C). Leave the product to act for 5-10 minutes and rinse with clean water. Can be applied with a foam gun, pressure washer or a manual sprayer.

APPROVALS:

NSF A1 registered, as a general purpose cleaner not intended for direct contact with foodstuffs, registration #142316.

COMPATIBILITY:

If used in concentrations greater than those indicated or with longer application times, the product can damage aluminium, painted surfaces, stainless steel. E preliminary test is recommended.

All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.

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