Our line of AERO® Food Processing products is a complete line of high-foaming and CIP, alkaline, acid and chlorinated cleaners, no-rinse sanitizers and lubricants.



Alka 200 High Foaming Alkaline Cleaner and Degreaser

This product is a self-foaming alkali cleaner and degreaser for cleaning floors, walls and processing equipment in general food processing areas. Formulated with a blend of alkali builders, chelating agents, detergents and solvents, it is effective for removing fatty and greasy soils from all hard surfaces. May be used with foam generating equipment, pressure washing, or manual cleaning. Safe on aluminum surfaces.

DIRECTIONS FOR USE

For cleaning floors and walls: Dilute 2-4 ozs. of product per gallon of water.

For processing equipment: Dilute 4-8 ozs. per 1 gallon.

Allow solution to remain on surfaces for at least 15 minutes. Rinse thoroughly with potable water.

HIGHLIGHTS

- Liquid alkali cleaner
- High foaming
- Excellent for regular clean-up of floors, walls, and equipment in meat rooms and food plants

TYPICAL PROPERTIES

- Specific Gravity: 1.11
- pH: 13.0
- Total Alkalinity : 3.0
- Solids: 18.4%
- Foam: High, stable
- Appearance: Clear colorless liquid
- Odor: Odorless

SAFETY CAUTIONS

Keep out of reach of children. Read label and SDS before use. Causes severe skin burns and eye damage.

Refer to SDS for additional safety information.

