

TECHNICAL DATA



K-Foam SF Plus

Chlorinated Foam Cleaner

Product Description and Purpose

K-Foam SF Plus is an alkaline, chlorinated, self-foaming cleaner for use in meat packing plants, bakeries and other food plants. These characteristics combined in a single package offer economy and convenience advantages. K-Foam SF Plus can be applied mechanically or manually.

Features/Benefits

Versatile
Concentrated

Suited for Many Applications
Economical to Use

Surfaces Applicable

K-Foam SF Plus is safe and mild on steel and stainless steel applications. Safe on aluminum and galvanize in recommended dilution.

General Usage Directions

- FOAM CLEANING: 2.0-6.0 oz/gallon. Rinse equipment thoroughly. Apply K-Foam SF Plus through applicable foam equipment utilizing warm (100° F) water as possible. Scrub. Rinse and follow with approved sanitizer.
- SPRAY CLEANING: 2.0-6.0 oz/gallon with low-pressure sprayer. Scrub, rinse and sanitize.
- MANUAL CLEANING: Add 1-4 oz/gal K-Foam SF Plus to water. Brush on equipment, let soak, rinse and sanitize.



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Where Used

K-Foam SF Plus is used in meat packing plants, bakeries and other food plants.

Physical Properties

Form	Liquid
Color	Pale Yellow
Specific Gravity	1.12-1.18
pH 1%	>12.6
Foam	High foaming, self-foaming
Rinsing	Complete
Biodegradable surfactants	Yes
Previous FSIS/USDA	A-1

Caution

Keep out of reach of children. For industrial use only. Read Safety Data Sheets for more information.



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