

Foodservice



Devour

Foaming meatroom degreaser

Effectively clean and degrease all surfaces in food and meat processing areas with this concentrated foaming cleaner/degreaser. Animal fat, blood stains and greasy soils are easily lifted and removed from cutting boards, table tops, knives, saws, grinders and other tools and equipment. Soils are then easily removed with a hot water rinse.

Features	Related Benefits
Highly stable foam	- For use with foam generating equipment
Free rinsing	- Easy clean-up with hot water rinse
Low odor	- Pleasant to use
Water based, nonflammable	- User friendly
Works by emulsification and saponification	- For easy removal
Dense clinging foam	- Increases dwell time

Areas of Use -

- Meat processing plants
- Kitchens, restaurants
- Butcher shops
- Food processing plants
- Any area which has oily, fatty, greasy soils to remove

To Use -

Dilute one cup detergent per gallon of hot water (1:15-20). Apply solution manually (wear rubber gloves) or with foam generating equipment. Allow the foam to work for 5 minutes before spraying with a hot water rinse. **NOTE: Sanitize with appropriate solution after rinsing. For applications, see label for complete directions and use only as directed.**

Specification Data

Available Sizes - 4/1G, 5G, 55G	Physical State - Liquid
Color - Red	Fragrance - None added
Foaming - High, dense	Free Rinsing - Yes
USDA - A1	Petroleum Distillates - None
DOT - Corrosive	Phosphates - None
Specific Gravity - 1.05	pH (undiluted) - 13.0



PROFESSIONAL PRODUCTS



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