

FOAM PLUS™



an appetite for clean...

CLINGS TO VERTICAL SURFACES

NON-FLAMMABLE

NO CHLORINATED SOLVENTS OR PHOSPHATES

LEAVES NO TOXIC FUMES OR ODORS

SAFE FOR USE ON:

**Stainless Steel • Porcelain • Mild Steel
Ceramic • Glass And Bricks**

**Range Tops • Pizza Ovens
Steam Jacket Kettles
Conveyor Ovens • Grills
Fryers • Rotisseries**

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FOAM PLUS™

SUPER CLING OVEN, GRILL, FRYER & ROTISSERIE CLEANER

DESCRIPTION

FOAM PLUS™ is highly concentrated to remove carbon grease from ovens, grills and rotisseries. FOAM PLUS™ will cling to vertical surfaces. FOAM PLUS™ does not generate the airborne caustics found in ordinary aerosol oven cleaners.

APPLICATIONS

Safe for use on stainless steel, porcelain, mild steel, ceramic, glass and bricks. Excellent for use on range tops, pizza ovens, steam jacket kettles, conveyor ovens, grills, fryers and rotisseries.

FEATURES & BENEFITS

- Phosphate Free
- No Chlorinated Solvents
- Non-Flammable
- Leaves No Toxic Fumes or Odors

SPECIFICATIONS

FORM: Water-Based Aerosol
BOILING POINT: N/A
DETERGENCY: Excellent
% VOLATILE BY VOLUME: 75%
PHOSPHATES: N/A
FLAME EXTENSION: None

FORM: Water-Based Liquid
BOILING POINT: N/A
DETERGENCY: Excellent
% VOLATILE BY VOLUME: 70%
PHOSPHATES: N/A
FLAME EXTENSION: N/A

FLASH POINT: None
COLOR: Hazy Light Yellow
SPECIFIC GRAVITY: 1.06
WETTING ABILITY: Excellent
BIODEGRADABLE: Yes
COLD STABILITY: 32°F

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ODOR: Lemon
SOLUBILITY IN WATER: Complete
TOXICITY: 2 mg/m3 OSHA TLV
EVAPORATION RATE: Slow
STORAGE STABILITY: 1 year +
pH: 13

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LABEL INFORMATION

FOAM PLUS™ SUPER CLING OVEN, GRILL, FRYER & ROTISSERIE CLEANER

FOAM PLUS™ is highly concentrated to remove carbon grease from ovens, grills and rotisseries. FOAM PLUS™ will cling to vertical surfaces. For use on: range tops, pizza ovens, steam jacket kettles and conveyor ovens. FOAM PLUS™ is safe for use on: stainless steel, porcelain, mild steel, ceramic, glass and bricks. FOAM PLUS™ does not generate the airborne caustics found in ordinary aerosol oven cleaners.

DIRECTIONS FOR USE: Use on warm surfaces from 180°F – 200°F. Recommended for use ONLY on porcelain, enamel, iron, stainless steel, chrome, ceramic and glass surfaces. DO NOT use on aluminum, painted surfaces or linoleum.

COMBI-OVENS, OVENS & GRILLS: SHAKE WELL BEFORE USING. Turn off heat. Let surface cool down to 180°F - 200°F. Spray FOAM PLUS™ generously on heated surfaces and allow to stand for approximately 15 - 30 seconds. (Spray sides and top of oven first. Then spray on remaining oven surfaces thoroughly.) Wipe clean with a wet cloth or sponge. Rinse with a solution of vinegar and water to neutralize (1 cup vinegar to 1 gallon of water).

GRILLS: Re-oil while still warm to prevent sticking.

ROTISSERIES: SHAKE WELL BEFORE USING. Turn off heat. Let surface cool down to 180°F - 200°F. Remove accessories to sink and spray w/FOAM PLUS™ while still warm. Spray rotisserie inside and outside including doors. Let stand 15 - 30 seconds. Wipe clean with wet cloth or sponge. Rinse with a solution of vinegar and water to neutralize (1 cup vinegar to 1 gallon of water).

DEEP FAT FRYERS: SHAKE WELL BEFORE USING. Drain shortening from the fryer. Immediately spray with FOAM PLUS™ while the fryer is still hot (should be approximately 200°F). Let stand 15 to 30 seconds. Wipe clean with a wet cloth or sponge. Rinse with a solution of vinegar and water to neutralize (1 cup vinegar to 1 gallon of water).

NOTE: FOAM PLUS™ may be left on longer depending on the surface condition. On a stubborn hard-to-clean area, leave on 3 to 5 minutes. Repeat if necessary. Heavy deposits require application of CARBON-OFF™ when the fryer is cold.

AEROSOL

DANGER: CORROSIVE. CONTAINS CAUSTIC SODA. Avoid inhaling spray mist. Do not spray near eyes or face. Wear chemical goggles. Avoid contact with skin and clothing. Wear rubber gloves when handling. If taken internally or sprayed in eyes, call a physician immediately. (See First Aid Treatment below.) **CONTENTS UNDER PRESSURE:** Do not puncture or incinerate container. Do not expose to heat or store at temperatures above 120°F. Use only as directed.

FIRST AID TREATMENT: IF SWALLOWED: DO NOT induce vomiting. Drink a mixture of vinegar and water or juice of lemon or grapefruit followed by milk or egg whites beaten with water. Call a physician or medical facility at once. IF IN EYES: Flush with large amount of water for at least 15 minutes. Call a physician immediately. IF INHALED: Remove victim to fresh air immediately. IF ON SKIN: Wash skin with soap and warm water. Remove contaminated clothing and launder before reuse. Call a physician if irritation persists.

DISPOSAL: Wrap empty container in paper and place in trash.

INGREDIENTS (CAS#): Water (7732-18-5), Propylene Glycol (57-55-6), Sodium Hydroxide (1310-58-3), Propane/n-Butane (68476-86-8).

HMIS RATINGS: Health - 3, Flammability - 1, Reactivity - 1, Personal - B.

LIQUID

DANGER: CAUSES SEVERE BURNS TO THE EYES AND SKIN. MAY BE FATAL IF SWALLOWED. CAUSES RESPIRATORY TRACT IRRITATION. Do not get in eyes, on skin, on clothing. Avoid breathing vapor. Keep container closed. Use only with adequate ventilation. Wash thoroughly after handling.

FIRST AID: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. If inhaled, remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention immediately. Wash clothing before reuse.

CONTAINS (CAS#): Water (7732-18-5), Propylene Glycol (57-55-6), Sodium Hydroxide (1310-73-2), Surfactant (68604-71-7).

HMIS RATINGS: Health - 2, Flammability - 0, Reactivity - 1, Personal - B.

PACKAGING INFORMATION

Available in 20 oz. cans, 19 oz. net wt., 12 x 1 quarts, 4 x 1 gallons, and 12-20 oz. cans in Counter Display Case.