

MAIN EVENT

FOOD SURFACE DEGREASER & MULTI-PURPOSE CLEANER



DESCRIPTION

MAIN EVENT is a water-based foaming degreaser that is safe for use on food contact surfaces and suitable for use in food handling and processing areas. Removes fats, oils, cooking grease, and protein residues from all washable surfaces in kitchens and food processing areas. Great for cleaning ceramic tile, concrete, terrazzo, tables, equipment, walls and more. The unique formula eliminates oxidation odors and clings to vertical surfaces, making clean-up fast and efficient. Safe on plexiglas, formica, aluminum, stainless steel, painted metals, glass and plastics. Removes heavy accumulations of grease from chains & cables, industrial parts and manufacturing equipment. NSF rated A1.

APPLICATIONS

Great for removing grease and oil from washable surfaces in kitchens and food handling and processing areas, industrial parts, conveyors, gears, moving parts, chains, pulleys, wire ropes, etc. For use in food preparation areas, food packaging areas and other industrial workplace environments.

FEATURES & BENEFITS

- Contains powerful cleaning/degreasing agents to cut through grease and oil
- Safe for use on food contact surfaces
- Clinging foam stays where sprayed eliminating run-off & allowing the product to penetrate grease
- Phosphate-free, non-flammable and biodegradable

SPECIFICATIONS

FORM: Water-Based Aerosol Foam
ODOR: Bland
COLOR: White
DETERGENCY: Excellent
TOXICITY: None
WETTING ABILITY: Saturates
STORAGE STABILITY: 1 Year +
COLD STABILITY: 32°F
PHOSPHATES: None

FLASH POINT: Not Tested
FLAME EXTENSION: None
SOLUBILITY IN WATER: 100%
SPECIFIC GRAVITY: 1.02
% VOLATILE BY VOLUME: 93%
pH: 10.3
PROPELLANT: Hydrocarbon
EVAPORATION RATE: Slow
BIODEGRADABILITY: Yes

LABEL INFORMATION

MAIN EVENT FOOD SURFACE CLEANER/DEGREASER

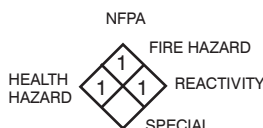
A water-based foaming degreaser that safe for use on food contact surfaces and suitable for use in food handling and processing areas. Removes fats, oils, cooking grease, and protein residues from all washable surfaces in kitchens and food processing areas. Great for cleaning ceramic tile, concrete, terrazzo, tables, equipment, walls and more. The unique formula eliminates oxidation odors and clings to vertical surfaces, making clean-up fast and efficient. Safe on plexiglas, formica, aluminum, stainless steel, painted metals, glass and plastics. Removes heavy accumulations of grease from chains & cables, industrial parts and manufacturing equipment. NSF rated A1.

DIRECTIONS: Shake well before use. Apply from a distance of 6–12 inches. Allow several seconds for product to penetrate grease and soil before wiping clean. Once clean, thoroughly rinse all treated food contact surfaces with clean, potable water and wipe dry with a clean cloth or towel. Repeat if necessary. For use on cold surfaces.

WARNING: Contains gas under pressure; may explode if heated. Keep away from heat, sparks, open flames, and hot surfaces. –No smoking. Pressurized container: Do not pierce or burn, even after use. Protect from sunlight. Do not expose to temperatures exceeding 50°C/122°F. Store in a well-ventilated place.

CONTAINS (CAS#): Water (7732-18-5), Propane/n-Butane (68476-86-8), Propylene Glycol (57-55-6), Glycerine (56-81-5).

HEALTH	1
FLAMMABILITY	1
REACTIVITY	1
PERSONAL	B



Nonfood Compounds
Program Listed A1
154570

PACKAGING INFORMATION

12 - 20 oz. cans per case, 18 oz. net weight.