



MAC - 3

DEGREASER, SANITIZER, FOAMER FOR FOOD COMPANIES

APPLICATIONS:

MAC - 3 is a high concentrated alkaline degreaser SANITIZER.

Used to clean equipments and machines for food companies.

This product can be applied by foam generators to speed up cleaning.

This kind of formulation eliminates fats, proteins, organic materials and other remains easily and quickly at low costs.

Its SANITIZER formulation avoids contamination by bacteria, seaweed, spores, molds. eliminates bad odours and leaves surfaces sparkling clean.

Its formulation allows quick reduction of foam.

INSTRUCTIONS :

Use from 1 to 5 % depends on quantity and type of dirt.

Apply with foam generators or sprays and let it work for a few minutes.

If used manually, let it work for 10 minutes
so product can give best results.

It can be used on any washable surface, also manually with spray.

If so, dilute product. Usually from 1 to 3 %.

Do not use on aluminium or other light alloys

COMPONENTS :

anionic and non ionic surfactants , sequestrants
sodium hydroxide , organic solvents .

CHEMICAL - PHYSICAL DATA :

Status: Liquid

Foam: high

pH.: 12 conc .

Colour: Straw

Odour: None

CAUTION : Corrosive.

Wear clothes and gloves, protect eyes and face

In case of eye or skin contact wash immediately with plenty of water
and seek medical advice.

