

Chemron



CHLOROFOAM

\$84.70 ~~\$84.70~~ (inc GST)

Rapidly effective chlorinated foaming sanitiser - a final step for meat, poultry, dairy and beverage industries. Highly stable foam at dilutions up to 200 times.

- Suitable for use in all Australian food manufacturing plants

SKU: CHF-YU-8-013-SF-015-LTP

PRODUCT DESCRIPTION

Chlorofoam provides a rapid and effective chlorinated foaming sanitiser solution for use as a final sanitising step in meat, poultry, dairy and beverage processing systems. It is an efficient and economical method of applying chlorine as a sanitiser. Its foaming base provides extended contact time, keeping the chlorine agent in contact with the surface for longer.

- Highly stable foam
- High chlorine level
- Economical: can be foamed at 1:200 dilution
- Made in accordance with HACCP and GMP guidelines
- Suitable for use in all Australian food manufacturing plants

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DIRECTIONS FOR USE

Dilution:

Food plant sanitiser: 25 mls per litre of water.

Removing mould and mildew: 1 part to 10 to 50 parts water.

Food plant sanitiser:

1. Apply to previously cleaned surface with spray or foaming gun.

Removing mould and mildew:

1. Apply to surface with spray or foaming gun.
2. Allow to dwell for 15 minutes.
3. Thoroughly rinse the surface with water. Scrubbing or using a pressure washer while rinsing will improve results.

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Lafferty Foaming Gun



**Non-Rinse Quick-Dry
Sanitiser**