

TECHNICAL BULLETIN



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FLASH CLEAN **DETERGENT / SANITIZER** **FOR FOOD PROCESSING INDUSTRY**

MATERIAL & FUNCTION

FLASH CLEAN is a viscous liquid that combines metasilicates, biodegradable surfactants, sequestrants and quaternary ammonium compounds which exhibits high foaming characteristics.

FLASH CLEAN is suitable for use in food and meat export establishments.

FLASH CLEAN has been specifically formulated to clean and sanitize all processing equipment, floors walls, cool rooms and ceilings in abattoirs, poultry, bakeries, wineries, smallgoods and fruit juice processors.

FLASH CLEAN is ideal for cleaning all surfaces and is buffered to prevent attack against soft metals.

APPLICATION

FLASH CLEAN can be used in manual cleaning applications at a dilution of 20 ml/ L of water. The operator should wear gloves.

Pressure cleaning: Dilute 1:1 with water in dispensing unit and set nozzle to 1/60 concentration.

Foam cleaning: For venturi type units draw direct from container and adjust venturi screw accordingly.

Trolley Mounted Foamer: Apply at 1 Litre **FLASH CLEAN** per 30 Litres of water.

PACKAGING

5, 15, 200 & 1000 Litre containers.

IMPORTANT NOTICE TO CUSTOMER

Since the use of this product is beyond the control of either seller or manufacturer, their only obligation shall be to replace any quantity of product which is proven defective. They cannot assume any risk or liability in excess of the purchase price of the product itself, which does not include labour or any consequential damages resulting from the use of this product. Determining the suitability of this product for any intended use shall be solely the responsibility of the user.

ALWAYS TEST FIRST.