

Multi-Clean[®]
Your Guide to Clean

HD Hi-Foam

**High Foaming
Food Service Degreaser**

- Use In Pressure Washers
- Clinging Foam



HD Hi-Foam

High Foaming Food Service Degreaser



H.D. HI-FOAM is chemically structured to develop a cleaning foam that dissolves and penetrates animal or vegetable greases quickly and thoroughly. Foam holds to vertical surfaces while cleaning activity emulsifies grease and grime. Contains high alkaline builders to bite into problem soils that are common in food handling areas or metal working industries.

Use with Pressure Washers

Recommended application is through a pressure washer with a roll-over valve attachment or foaming gun. It also may be applied through steam cleaners.

On concrete or quarry tile floors, H.D. HI-FOAM may be mopped on.

Use In:

Meat markets, meat departments, supermarkets, bakeries, kitchens, appliances, dumpsters, ventilators, stove hoods, poultry plants, metal fabricating plants, factory areas.

USDA Approved

H.D. HI-FOAM Meets USDA Performance Standards for A-1 type products.

NOTE: Use only on surfaces resistant to alkaline cleaners. Aluminum, Floor finish and other sensitive surfaces may be adversely affected.

Safety First: Rubber gloves and safety eyewear should be used when cleaning by hand.

Sanitizing

To effectively sanitize food service equipment, counter tops, etc., use Multi-Clean M-C 10 Sanitizer after cleaning with HD High Foam.



High Foaming Food Service Degreaser

Properties

| | |
|------------------------------|---|
| Appearance | Clear, low viscosity liquid |
| Specific Gravity..... | 1.084 |
| pH..... | 13 - 14 |
| Flashpoint..... | None |
| Use-Dilution Recommendations | |
| Heavy-Duty..... | 6 to 10 oz/gal. water |
| Normal..... | 3 to 5 oz/gal. water |
| Light-Duty..... | 2 to 3 oz/gal. water |
| Foamability..... | High |
| Hardwater Tolerance..... | Very good |
| Rinsability..... | Very good |
| Perfume..... | None |
| Phosphate-Free..... | Yes |
| Storage Stability..... | Excellent, 1 yr under normal conditions |
| Freeze-Thaw Stability..... | Will freeze, usable after thawing with no change in performance. Agitate after thawing. |

VOC Compliant - VOC Free

Packaging

55 gallon, 910927
1 gallon, 910923

Learn More.....at www.multi-clean.com

*Training materials: Multi-Clean Method Bulletin 1406 provides detailed floor care procedures.

*Calculators: Easy online calculator provides estimates of product usage for a project.



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