Our line of AERO® Food Processing products is a complete line of highfoaming and CIP, alkaline, acid and chlorinated cleaners, no-rinse sanitizers and lubricants.

HIGHLIGHTS

- Highly concentrated liquid alkali cleaner
- High Foaming
- Excellent for removing heavy greases and fats

TYPICAL PROPERTIES

- Specific Gravity: 1.439
- pH: >13
- Alkalinity (as Na₂O) : 31.0%
- Chelating & Scale Control Agents: 2.5%
- Detergents: 2.1%
- Appearance: Clear brown liquid
- Odor: Odorless
- USDA: A-2
- Kosher Certified

SAFETY CAUTIONS

- Keep out of reach of children.
- It is recommended that protective gloves and safety glasses be worn when using this product.
- Make sure there is adequate ventilation.
- Refer to M.S.D.S. for additional safety information.

HMIS RATINGS

Flammability





distributed by:

CHEMICAL COMPANY
a division of:
ABC COMPOUNDING CO., INC.
Atlanta, Georgia Dallas, Texas



Alka 250

ConcentratedFoaming Alkali Cleaner

Oven Cleaner

This product is a double-chelated, highly caustic foaming cleaner and degreaser used for removal of carbonized and greasy soils as well as natural and liquid-smoke residue. May be used with foaming and pressure spray equipment or by soaking or manual application. Excellent for cleaning smokehouses, ovens, fryers, and other food processing equipment. Do not use on aluminum or other soft metals.

DIRECTIONS

FOR SOAK CLEANING: dilute 1-4 ounces of product per gallon of water; FOR PRESSURE WASHING: dilute 3-4 ounces per gallon; FOR FRYER BOIL-OUT: use 4 gallons of product per 100 gallons of water. Rinse thoroughly with potable water. FOR OVEN CLEANING: use undiluted or dilute up to 1:5 with water. Apply to surfaces and allow 5-10 minutes to penetrate. Rinse thoroughly with water.



NSF A2 Registered, meets USDA 1998 A2 Guidelines NSF Reg. No. 134693 Product Category: A2