

aero® food processing

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

HIGHLIGHTS

- Liquid chlorinated alkali cleaner
- High foaming
- Excellent for removing fatty and proteinaceous soils from walls, floors and equipment

TYPICAL PROPERTIES

- Specific Gravity: **1.182**
- pH: **>13**
- Alkalinity (as Na₂O): **9.5%**
- Active Chlorine: **2.7%**
- Chelating & Scale Control Agents: **4.1%**
- Detergents: **3.0%**
- Appearance: **Clear Colorless Liquid**
- Odor: **Chlorine**
- USDA: **A-1**

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



Chlor 200

High Foaming Chlorinated Cleaner & Degreaser

This product is a heavy-duty, fully compounded cleaner that requires no chlorine additives, alkaline boosters or foaming detergents. Excellent for removal of carbonized, fatty, proteinaceous and blood soils from floors, walls, and food processing equipment. Effective for use on many types of surfaces, including stainless steel, painted surfaces, glass, plastics, glazed and unglazed tile surfaces, porcelain and enamel. Removes hardened chick down, chemical residues, and hard water salts from chick boxes, trays and buggies, setters, and incubator walls in hatcheries. May be applied through foam-generating or pressure-washing equipment.

DIRECTIONS-

- For cleaning kill floors and boning rooms, dilute 1:10 - 1:20 with water.
- For processing equipment and conveyors, dilute 1:20 - 1:50.
- For floors and walls, dilute 1:30 - 1:50.
- Rinse thoroughly with potable water.



NSF A1 Registered,
meets USDA 1998
A1 Guidelines
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Product Category: A1

distributed by:

aero®

CHEMICAL COMPANY

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