

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

- Granular concentrated alkali cleaner
- Low foaming for CIP applications
- Excellent for removing heavy greases and oils

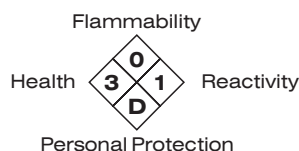
TYPICAL PROPERTIES

- Alkalinity (Total, as Na_2O): **58.4%**
- Phosphates (as P_2O_5): **2.8%**
- Chelating Agents: **10.0%**
- Appearance: **White granular blend**
- 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



Alka 700 Non-Foaming Alkali Cleaner

A blend of caustic and chelating agents for rapid saponification of grease and baked-on soils. Excellent for removal of carbonized and greasy soils in CIP or soak cleaning of food processing equipment and parts, fryer boil-out, removing fat deposits from milk lines, etc.

DIRECTIONS-

For CIP cleaning, use 1-2 ozs. of product per gallon of water. **For soaking**, use 1/2 to 1 lb. per gallon; **for fryer boil-out**, use 40 lbs. per 250 gallons of water. Rinse thoroughly with potable water.

Immersion cleaning of ferrous

industrial parts: Solution tank should be large enough for complete immersion. Heat water to 180° to 212°F. Add 1/2 pound of this product to each gallon of water. Heat to boiling point. Immersion time approximately five minutes. For cold water stripping use 1 pound of this product to each gallon water. Immersion time is eight to twelve hours. Rinse with clean water or steam. Repeat process if necessary for hard to clean parts.



NSF A2 Registered,
meets USDA 1998
A2 Guidelines
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Product Category: A2

distributed by:

aero®
CHEMICAL COMPANY

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