

Fast Break - Restaurant & Kitchen Foaming Grease Inhibitor

PRODUCT #: PK-6525

CHARACTERISTICS:

Appearance: Clear Liquid
 Odor: Characteristic
 pH: 13.80
 Specific Gravity: 1.210
 Weight: 10.99
 Viscosity: Water Like
 Flash Point: N/A
 Dilution: 1:20

TRANSPORT INFO:

Proper Shipping Name - Corrosive Liquids, N.O.S.,
 (Contains Sodium Hydroxide)
 DOT Hazard Class - 8
 Packing Group - III
 ID# - UN 1760



ADVANTAGES:

Fast Break is a commercial-grade high foaming heavy-duty degreaser and cleaner. It is a blend of detergents, builders and solvents designed to quickly dissolve and emulsify fats and grease, animal, vegetable and mineral oils then foam it away. Formulated for all hard surfaces in food and meat processing areas. Fast Break meets the toughest grease problems in restaurants, institutional kitchens and food processing plants everywhere.

DIRECTIONS:

GENERAL PURPOSE CLEANING: Add 1 part cleaner to 15-20 parts hot water. Apply to washable surfaces with mop, sponge cloth or sprayer. Allow time for soil emulsification, then scrub manually or with machines. Pick up foam and rinse with clean hot water. Rubber or plastic gloves are recommended for manual operations. Rinse metal surfaces immediately with clean water.

SOAK CLEANING: Add 1 part cleaner to 15-20 parts hot water. Soak Utensils, filters and equipment Scrub when necessary and rinse with clean water.

DRAIN CLEANING AND OTHER CLEANING WITH FOAMING DEVICE (AVAILABLE):
 1. Remove or cover all food product in area. 2. Clean loose soil from surfaces and equipment with high pressure sprayer and hot water. 3. Add product to foaming device and apply with hot water to all washable surfaces including floors, walls, tables and equipment. Allow foam to cling to surface at least 5 minutes. 4. Rinse with hot water using pressure sprayer or hose. Tilt movable surfaces to aid complete draining.



PRECAUTIONS:

Inhalation: Remove affected person to fresh air; wash mouth & nasal passages with water repeatedly. If breathing difficulty persists, seek medical attention.

Skin: Remove contaminated clothing; wash affected area with soap and water; if irritation persists, seek medical attention. DO NOT attempt to neutralize with chemical agents. Launder contaminated clothing before reuse.

Eyes: Remove contact lenses. Flush eyes with clear running water for 15 minutes while holding eyelids open; get medical attention immediately.

Ingestion: Drink large quantities of water or milk; give diluted vinegar or lemon juice to conscious person; DO NOT induce vomiting; seek medical attention.

AVAILABLE IN:

Gal. Jug, 5 Gal. Bucket, 55 Gal. Drum,
 275 Gal. Tote, 300 Gal. Leg Tank or delivered via Tanker Truck



GUARANTEE: Jamson Labs' / Power Kleen's manufacturing and laboratory controls ensure uniform quality throughout our product line. All Jamson Labs / Power Kleen manufactured products are guaranteed for 1 year when used as directed.