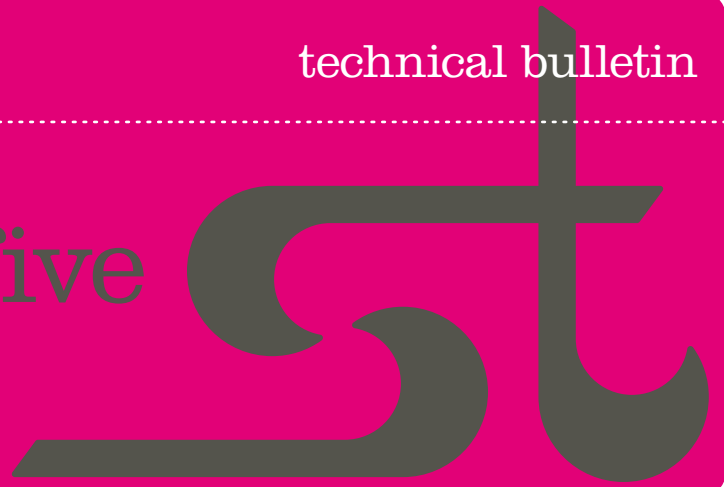




twenty five

high foaming chlorinated
caustic cleaner



resolve series represents a complete kitchen solution. Simple, numerically named, effective dish detergents, degreasers and sanitizers for both manual and automatic cleanup keep your food preparation areas sparkling with minimal effort.

twenty five is a heavy duty, foaming, chlorinated alkaline cleaner containing biodegradable surfactants, alkaline builders, water conditioners and soil suspending agents, and hypochlorite. It effectively removes grease deposits, carbonized soil, proteinaceous soils and oils from food and meat processing plants.

FEATURES

- A highly concentrated product effective at dilutions of up to 1:64 with water.
- Combination of mixed alkaline builders with chlorine - as hypochlorite, effectively removes heavy accumulations of food based greases, baked-on oils and soils from food processing equipment while deodorizing them.
- Presence of chlorine stable high foaming agent produces stable, clinging foam for longer contact time, hence more effective cleaning.
- Can be used for regular duty steam cleaning, high pressure washing, or foam washing.

Note: Due to highly alkaline nature of product, do not use on aluminum, copper or galvanized surfaces.

OPTIMAL APPLICATIONS

Meat and poultry processing plants, seafood processing plants, vegetable processing plants, breweries, wineries, dairy and egg farms, bakeries, nursing homes, hospitals, eating and drinking establishments and institutional kitchens.

IDEAL FOR

Cleaning and deodorizing of non-porous surfaces in all types of food processing facilities.

PRODUCT SPECIFICATIONS

Physical Description	Clear liquid
Color	Yellow
Odor	Mild chlorine
pH (1%)	12.5 to 13.5
Viscosity	Water thin
Weight per Gallon	9.6 - 9/8 lb / gal
Storage Stability	6 months
D.O.T. Shipping label	Corrosive liquid, basic, inorganic, n.o.s. (potassium hydroxide, sodium hydroxide), 8, UN 3266, PG II

