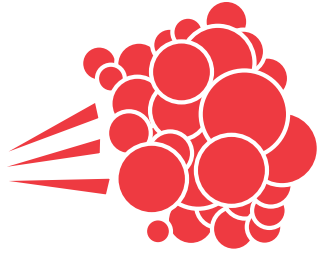


# Meat Room Degreaser



**FOAMING FOOD  
PLANT &  
FOODSERVICE  
DEGREASER**

## Product Properties

COLOR: Clear Amber  
ODOR: Mild  
pH: 13  
VISCOSITY: 70 cps  
SPECIFIC GRAVITY: 1.05  
FLASH POINT: None  
DETERGENCY: Excellent  
RINSABILITY: Excellent

## Description

This high foaming, high alkaline, concentrated detergent degreases and emulsifies fats, grease, oil, animal soils and food soils. It quickly dissolves and emulsifies soils from floors, walls, cutting blocks and equipment. Use in foam generating equipment or in manual applications. It is safe for use in meat packing and poultry preparation areas. It is free-rinsing, nonflammable and rust inhibited so it is safe on ferrous materials.

## Features...Benefits

Concentrated .....Economical  
Multi-Purpose ..... Easy to Use  
Corrosion Inhibited .....Safer on Surfaces  
Clinging Foam Formula .....Labor Saving  
Free Rinsing ..... Labor Saving

## Directions

Remove or cover food products and packaging. Scrape heavy soils from surfaces to be cleaned. Apply product through foam generating equipment at 2-8 oz. per gallon of water, depending on soil conditions. Hot water works faster and gives better results. Allow to stand on surfaces for 5 minutes. Rinse thoroughly with potable water and follow with a sanitizing rinse on all food contact surfaces.

## Safety Information

KEEP OUT OF REACH OF CHILDREN  
WARNING: CONTAINS ALKALINE BUILDERS. May cause burns to eyes and skin. Harmful if swallowed. Avoid contact with eyes, skin and clothing. In case of contact with eyes, flush with plenty of water and seek medical attention. In case of contact with skin, flush with plenty of water. Seek medical attention if irritation persists. If swallowed, give plenty of water or milk and seek medical attention.

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131002-0785  
URM FOOD SERVICE 2013

**REFER TO PRODUCT LABEL AND MSDS  
FOR ADDITIONAL INFORMATION**