



MR. DEGREASER

Meat Room Degreaser

PRODUCT DESCRIPTION & BENEFITS

MR. DEGREASER is formulated specifically for cleaning meat room walls, floors and equipment. The rich foam clings to vertical surfaces allowing it to penetrate heavy accumulations for thorough one application degreasing. In the wash tank, it works equally well for hand tools and equipment parts, meat grinders and mizers, processing room walls, meat tenderizers and meat cutting tables.

DETAILED USAGE & INSTRUCTIONS

TO SOAK-CLEAN FILTERS, UTENSILS, EQUIPMENT

Sink #1 (wash tank): Fill with hot water (110°F) and MR. DEGREASER from the wall mount unit.

Sink #2 (rinse tank): Fill with clean water (110-120°F).

Sink #3 (sanitizing tank): Fill with hot water and NO RINSE SANITIZER.

IN OTHER AREAS: Apply by mop, spray or other suitable means, such as sponge or cloth. Allow MR. DEGREASER to penetrate soil. Scrub with floor machine or manually with brush or sponge. Pick up foam. (On floors, use squeegee and wet dry vac, or mop foam into bucket of clear water. Excessive foam in the wet dry vac can be controlled by anti-foams.) Then, rinse with hot water spray.

NOTE: Wear rubber or plastic gloves for manual cleaning. Metal surfaces should be rinsed immediately.

Wallmount Dispensed System Operating Procedures: Turn on water source to wall mount unit. Uncap the reload cartridge. Firmly place one hand on top of the wall mount dispenser holding the cartridge from the bottom, push it up into the wall mount dispenser until the cartridge locks into place. Check that the cartridge is securely in place by pulling down gently. Turn wall mount valve to "ON" position. Fill to desired container level. **TO UNLOAD WALL MOUNT:** Make sure wall mount unit valve is in the "OFF" position. Place one hand under the existing reload cartridge and press the red "To Release Cartridge Press" button and allow the cartridge to drop down into your hand. Place the cap back on cartridge and put back into storage rack. If cartridge is empty, discard according to local, state and federal regulations. Shut off water source to wall mount unit.

The "Gun II" Dispensed System Operating Procedures: Cover or remove all food products from area. Remove gross soil from surfaces and equipment. Attach GUN II to Gilmer hose sprayer quick connect. Attach Mr. Degreaser cartridge to GUN II. Apply hot foam liberally to all washable surfaces including floors, walls, tables, etc. Allow foam to cling to surface at least 5 minutes. Remove GUN II from sprayer nozzle and rinse thoroughly. Let surface drain dry. Do not wipe dry. Tilt movable surfaces to aid water run-off. To sanitize surfaces: Spray with EPA registered NO RINSE SANITIZER following directions on the container. Leave surfaces tilted until equipment is put back in use.

Refer to the product label or contact a Cynamic Chemical Co. professional for additional usage instructions.

TECHNICAL SPECIFICATIONS

Appearance / ColorBrown
OdorAlcohol
Shelf Life2 years
Solubility in WaterComplete
Foaming.....High
pH13.5
Specific Gravity1.030 ± 0.005
Storage Temperature45-90 °F

FEATURES & BENEFITS

- Stable, Clinging Foam
- Fast Acting
- Melts Fat
- Ideal for Conveyors, Meat Packing Plants, and Bone Barrels

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CYNAMIC
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