

FOOD SERVICE



Clearinse Plus®

Foaming Cleaner/ Degreaser

- **Powerful, Concentrated Formula**
- **Rich Foaming Action**
- **Free Rinsing**



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Foaming Cleaner/ Degreaser

Clearinse Plus® is a heavy-duty foaming cleaner/degreaser for use in meat rooms and other food processing areas. Applied with a foam unit, the cleaning foam will effectively emulsify grease and loosen other soils. The soils can then be easily rinsed away, leaving a clean, residue free surface. Clearinse Plus® can be applied with a spray bottle, foam unit, or in a mop and bucket. The highly effective grease cutting foam can be used on equipment, walls, floors, display cases, utensils, etc.

Powerful:

Special blend of synthetic detergents, builders and emulsifiers remove even the toughest grease, leaving the surface clean.

Free Rinsing:

Completely emulsified soil is easily rinsed away with clear water, leaving the surface residue free.

High Foaming:

Rich foam clings to surfaces, allowing active ingredients to penetrate and emulsify soil for easy removal.

Concentrated:

For added economy and coverage.

USE INFORMATION:

Remove all food and food packaging items before using this product. Dismantle all appropriate equipment parts. Scrape or brush away all heavy soil deposits on machines, equipment, floors and walls. Dispose of debris.

PRODUCT SPECIFICATIONS:

pH (concentrate).....	13.25 ± 0.35
Appearance.....	Clear Orange Liquid
Fragrance.....	Solvent
Freezing Point.....	About 32°F
Solubility in Water.....	Complete
Flash Point.....	>200°F

INGREDIENTS:

Water.....	7732-18-5
Dipropylene glycol methyl ether.....	34590-94-8
Potassium dodecylbenzene sulfonate.....	27177-77-1
Sodium xylene sulfonate.....	1300-72-7
Potassium Hydroxide.....	1310-58-3
Sodium C14-16 Olefin Sulfonate.....	68439-57-6

DIRECTIONS FOR USE:

FOAM GUN

1. **DILUTE** at 4 ounces per gallon of hot water (1:32 ratio) or use appropriate metering tip in foam gun or dilution station.
2. **APPLY** the diluted product. Agitate with brush as required.
3. **RINSE** with clean, hot potable water. Squeegee excess water into a drain or pick up with a wet/dry vacuum.

GENERAL CLEANING

1. **DILUTE** at 4 ounces per gallon of hot water (1:32 ratio) for general cleaning.
2. **APPLY** the diluted product with a sprayer. Agitate with a brush as required. On ovens or hoods use a spray bottle and wipe immediately. Soak dirty pans in the sink and rinse.
3. **RINSE** with clean, hot potable water.

Note: If sanitation step is required, use a quality Franklin sanitizer after degreasing or cleaning with **Clearinse Plus®**.

PRODUCT AVAILABILITY:

F213622.....	4/1 Gal
F213638.....	1/55 Drum

Franklin Cleaning Technology

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