H.D. HI-FOAM is chemically structured to develop a cleaning foam that dissolves and penetrates animal or vegetable greases quickly and thoroughly. Foam holds to vertical surfaces while cleaning activity emulsifies grease and grime. Contains biodegradable high foaming surfactants and builders that bite into problem soils that are common in food handling areas.

HD Hi-Foam does not contain any dyes or fragrances, making this product perfect for the food service industry.

Apply through a pressure washer, foam gun, or with a spray bottle. On concrete or quarry tiles floors, HD HI-FOAM may be mopped on.

Uses - meat markets, meat departments, supermarkets, bakeries, kitchens, appliances, dumpsters, ventilators, stove hoods, poultry plants, metal fabricating plants, factory areas.

H.D. HI-FOAM meets USDA Performance Standards for A-1 type products.
12 HD Hi-Foam

H.D. HI-FOAM is chemically structured to develop a cleaning foam that dissolves and penetrates animal or vegetable greases quickly and thoroughly. Foam holds to vertical surfaces while cleaning activity emulsifies grease and grime. Contains biodegradable high foaming surfactants and builders that bite into problem soils that are common in food handling areas.

Properties

Appearance ..................... Light amber, low viscosity liquid
Specific Gravity .................. 1.04
pH ................................ 10.5-11.5
Foamability ........................ High
Hardwater Tolerance .......... Very good
Rinsability ........................ Very good
Perfume ........................... None
Phosphate-Free .................. Yes
Storage Stability .............. Excellent, 1 year under normal conditions
Freeze-Thaw Stability .... Passes 3 cycles
VOC Compliant - VOC Free.

Directions

12 HD Hi-Foam is a powerful cleaner/degreaser that removes animal and vegetable fat, grease and oil. It can be used in all food handling areas including meat rooms, butcher shops, packing plants and kitchens. Product meets USDA Performance Standards for A1 type of products.
Apply with foam gun, foamy trigger sprayer, mop or sponge.

Quick Guide

Dilution 1:64
Squeeze n Pour....2 oz (59 mL) per gallon of water, Normal
Squeeze n Pour....8 oz (237 mL) per gallon of water, Heavy Duty
Yield per 2 liters.....34 Gallons RTU

Uses
Use to degrease food prep areas.

Surfaces
Stainless, ceramic, porcelain.

Equipment
Foaming sprayer.

Restrictions
Use good safety practices: wear rubber gloves & safety goggles when handling cleaning products.