

FORMULA HD-10

Heavy Duty Alkaline All Purpose Cleaner for Food Processing Plants

A super-strength, moderate foaming detergent for a variety of heavy duty cleaning tasks in food processing plants, dairies, bakeries, meat and poultry plants, institutional kitchens, egg processing plants, supermarkets, breweries, restaurants and more. Dissolves tough deposits of grease, oil, fat and protein from hard surfaces. Heavily fortified with high concentrations of alkalis, builders and surfactants for superior penetration and removal of stubborn soils. Rinses easily with water. Not recommended for use on aluminum, tin, pewter or other non-ferrous or galvanized metals.

Directions for Use

Important! Never dissolve this product in water exceeding 100°F as violent splattering of corrosive liquid may occur. Do not pour product into water. Sprinkle slowly onto water surface.

Floors and Hard Surfaces: Wet floor, then sprinkle this product liberally onto area to be cleaned. Scrub vigorously with a deck brush or street broom to remove soils, then rinse completely. For mop and bucket applications, dissolve 2-4 ounces of this product per gallon of warm water. Apply solution liberally to surface with mop, scrub to remove soils, then rinse.

Processing Vats and Equipment: Dissolve 2-4 ounces of this product per gallon of warm water. Scrub down equipment with a long-handled brush or sponge, then rinse completely with clean water.

Ovens, Grills and Smokehouses: Scrape heavy food deposits from surface to be cleaned. Heat surface no higher than 130°F. Dilute 6-8 ounces of this product per gallon of warm water. Spray onto surface with a foamer or pump sprayer, then scrub with a long-handled brush, non-abrasive pad or sponge. Allow 10-30 minutes contact time to penetrate soils. Flush surface with vinegar or a mild acid solution to neutralize alkalinity, then rinse completely with clean water.

Deep Fat Fryers: Drain oil and remove food debris. Fill with water to grease line, then add 4 ounces per gallon of this product. Bring to a low boil for 15-20 minutes, then allow to cool. On units with a grease pump, circulate cleaning solution through pump. Drain fryer, scrub any remaining food deposits, neutralize with vinegar or a mild acid solution, then drain and rinse with water.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.crown-chem.com.



Technical Specifications

Appearance	White Powder
Odor	Characteristic
pH (1% solution, 22°C)	>11.5
Foaming	High
Flash Point	NA
Bulk Density (lbs/gal, 22°C)	9.00 ±0.1
Stability Range	NA
Free Alkalinity (as Na ₂ O)	Very High
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	None
USDA Rating	A1

Product Number

94401
94403

Packaging

100 lb. drum
300 lb. drum