Flash F1150

A non-fuming liquid acid detergent used to remove mineral matter and scale. Neutralizes any excess alkaline residue. Polishes and brightens stainless steel, aluminum and galvanized equipment. Can also be used for light de-rusting and periodic cleaning of kettles, pans, work tables, poultry equipment, etc. Approved by USDA for use in federally inspected meat plants. Does not contain muriatic acid.



Where To Use

Meat processing plants Dairies Food processing plants Polished Aluminum Trailers

Dilution and Directions

If article is soiled it should first be washed with the appropriate alkaline detergent, followed by Flash.

- 1. Manual Cleaning Use a solution of 1 to 4 ounces per gallon of (120 degrees F) water in a plastic or stainless pail. Scrub thoroughly, Rinse with warm water and allow to dry.
- 2. Soak Cleaning Use a solution of 2 to 8 ounces per gallon in a suitable tank. Soak for as long as is necessary. Be careful not to cause darkening of aluminum or galvanized metals.
- 3. Pressure Spray Procedure Pressure wash thoroughly with final solution of 1 to 4 ounces per gallon (130-140 degrees F). Rinse with warm water and allow to dry.
- 4. CIP Cleaning First clean system with appropriate alkaline detergent, then follow same procedure as for soak cleaning.

Technical Specifications

COLOR: Clear	STORAGE(Unopened): . 1 Year @R.T.
FORM:Liquid	BIODEGRADABLE: Yes
SCENT: Odorless	WEIGHT/GAL: 11.3
рН:1.5	SHIPPING CLASS: 8, Packing Gr III
FLASH POINT: . None	USDA: A-3
PACKAGING: 4x1, 5 gal, 55 gal	
TYPE: Acidic, Non-fuming Cleaner	

