



## QuickClean Foam-L

- **Description**

This formulation is a liquid that consists of bacteria, a citrus blend, and foaming agents designed to eliminate small fly breeding sites of fats, oils, and grease in food service establishments. The foaming action will fill hard to reach voids and reduce small fly breeding sites.

- **Applications**

Formulated for the use in commercial food service establishments to prevent and control buildup of FOG's and small fly breeding sources. Fill foamer with water then add 4 oz per gallon. Secure and swirl contents to dissolve and mix contents thoroughly. Apply foam in floor drains, corners of floors and walls, under equipment where areas are not typically cleaned. **DO NOT** apply on countertops or food preparation areas.

- **Product Characteristics**

Appearance	Blue Liquid
Contents	Isolated bacterial strains
Shelf Life	One year for optimum results

- **STORAGE AND HANDLING**

**Storage:** C(7° - 40°) F(45° - 105°) , Dry Conditions: Do Not Freeze

**Handling:** **CAUTION:** Avoid inhalation of dry powder or liquid mist. Avoid exposing skin to dry powder or strong solution as irritation may result. If material contacts skin or eyes, flush thoroughly and repeatedly with water.

The information contained in this data sheet is a guide to the use of QuickClean Foam-L and is based on test and information believed to be reliable. Product contents and specifications are subject to change without notice. All information is given to and accepted by user at user's risk and confirmation of its validity and suitability to particular cases should be obtained independently. Drain-Net makes no guarantee of results and assumes no obligation or liability in connection with the information contained herein. Drain-Net does not warrant against infringement of, and this data sheet is not to be construed as a license to operate under any patent.