

# FOOD PROCESSING AREA SANITISER WITH **FOAM UP**

FOAM UP is a concentrated food-grade cleaner and sanitiser for use in kitchen and food processing areas. It is an excellent cleaner and degreaser for general surface cleaning, sink washing of pots and pans.

## LET'S TALK WHAT IS FOAM UP?

FOAM UP is both a cleaner and sanitiser that has been developed to provide a rich, stable foam that clings to vertical surfaces. It is very effective for removing fats, proteins and oils from all hard surfaces in food-processing facilities.



Foam Up 5L **FOA5**  
Foam Up 20L **FOA20**

## KEY BENEFITS



**HIGH FOAM  
CLING**

High foaming clinging to vertical surfaces for better cleaning



**ONE-STEP  
EFFICIENCY**

Cleans and sanitises in one step saving time in food areas



**BACTERIA  
CONTROL**

Effective on a wide range of bacteria ensuring hygienic food processing



**WATER  
VERSATILE**

Works in soft or hard water and seawater adaptable to any facility

## WHEN & HOW TO USE

Remove all food packaging from the area before cleaning.

Scrape off loose soil and remove.

Dilute FOAM UP with hot water as follows:

Foam Gun/Foam Systems – 1 in 65 parts water

Scrub/mop/ spray & wipe – 1 in 40 parts water

Heavy duty cleaning – 1 in 10 parts water

Pressure washing – 1 in 100 parts water



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