

SMOKEHOUSE HD-2

Grill, coil, and smokehouse cleaner

Properties SMOKEHOUSE HD-2 is a premium, moderate foaming, highly

alkaline cleaning compound that is designed for use to clean the most difficult equipment. It can be sprayed on directly (undiluted), or it can be used in CIP processes by diluting 1:1, and up to 10:1

with water.

Applications SMOKEHOUSE HD-2 is approved for use in food plants by the

USDA, and uses only food-grade chemicals allowed by the FDA.

Physical Properties | Color colorless, clear

Scent none

Density (20 °C) 1.25 g/mL (10.42 lbs/gal)

pH (1%) >12

Alkalinity >25%

Phosphorous content none

Directions for Use COP Cleaning: Charge tank with 130-180 °F water and add

SMOKEHOUSE HD-2 at about 25% by volume. Let equipment

soak for 1-4 hours. Remove and rinse thoroughly.

For cleaning coils, ovens, walls, etc. dilute the SMOKEHOUSE HD-

2 from 1-3 times with water and place in hand-held chemical sprayer. Spray equipment thoroughly, allow to work as long as

possible and rinse with fresh water. Reapply if necessary.

Packaging This product is available in 5 gal pails and 55 gal drums. Other

sizes available on request.

Important: Read and understand label and Safety Data Sheet (SDS) for complete listing of hazards, precautions, first aid statements, and storage and handling information. SDS are available from the distributor of this product. 24-Hour Emergency Response Line 1-800-255-3924.