

Description

Kleen Chlor is a high-foaming, chlorine-activated alkaline cleaner and sanitiser formulated for use in food processing facilities, including abattoirs, poultry processing plants and food preparation areas. Its blend of chlorine and surfactants effectively removes fats, proteins and other organic residues from hard surfaces while providing effective cleaning and sanitising.

The high-foaming formula provides extended contact time to assist with cleaning vertical and hard-to-reach surfaces. Suitable for use in commercial food processing and preparation environments, Kleen Chlor supports routine cleaning and hygiene programs where high standards of cleanliness are required.

KLEEN CHLOR

Alkaline Cleaner

Features & Benefits

- Chlorinated cleaner
- High foaming
- Removes proteins & fats
- Sanitises
- Designed for KWD foaming applicator

For Use On

- Butchers & abattoirs
- Food processing areas
- Poultry plants
- Food preparation areas



Directions for Use

KWD Foaming Applicator: Use neat (auto mixes)
Manual Use: 25 - 50mls per 1L of water
Allow to dwell for 2 minutes and rinse with clean water
use with hot or cold water.

Technical Information

Appearance:	Viscous Clear Liquid	pH:	12.8 - 13.0 (Alkaline)
Odour:	Chlorine	Specific Gravity:	1.10
Solubility in Water:	Miscible in all proportions		



Safety

Keep out of reach of children. Avoid contact with skin and eyes
For further Safety and First Aid Information, please refer to the applicable SDS available on our website.
All information pertains to the **correct use** case.
Kleen West Distributors takes no responsibility for injury, illness and/or damage of any kind if this product is not used in accordance with its designated use including but not limited to correct mixing, correct usage and any and all modifications to this product.