

FORMULA HT-80

Foaming Detergent for Meat, Poultry and Food Plant Equipment

A high strength, moderate foaming alkaline detergent for cleaning hooks, trolleys, process tanks and other equipment in meat, poultry, seafood and other food processing plants. Quickly and effectively removes carbonized grease buildup, baked-on fats, oils, and rust from iron, steel and stainless steel surfaces. Removes trolley grease and helps reduce meat contamination. Designed for use in hot vat immersion applications and agitated soak tanks. Contains powerful alkalis and surfactants for unmatched emulsifying power. Fortified with chelating agents for excellent performance in hard water areas. Brightens stainless steel. Rinses completely. Non-flammable and biodegradable. Not recommended for use on aluminum, tin, galvanized or other non-ferrous metal surfaces.

Directions for Use

Important! Never dissolve this product in water exceeding 100°F as violent splattering of corrosive liquid may occur. Do not pour product into water. Sprinkle slowly onto water surface.

Cleaning Hooks, Trolleys, etc. in Processing Vats: Clean vat or tank thoroughly before use. Prepare a solution of this product by dissolving 6-12 ounces of this product in warm water (100°F), depending on amount of soil to be removed. After powder is completely dissolved, heat solution to 180-200°F. Immerse hooks, trolleys, utensils, racks, smallwares and other stainless steel items into hot solution. Allow to soak for 10-30 minutes. Scrub as needed with a long-handled brush to remove soils. Rinse completely with potable hot water. A subsequent application of a no-rinse sanitizer may be required by local health authorities.

Cleaning Cooking Vats and Fat Fryers: Remove food residue and drain oil or fat. Turn off heat and fill with warm water to grease line. Add 4-6 ounces per gallon of this product. Bring to a low boil for 15-20 minutes, then allow to cool. On units with a grease pump, circulate cleaning solution through pump. Drain vat or fryer, scrub any remaining food deposits, neutralize with vinegar or a mild acid solution, then drain and rinse with water.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.crown-chem.com.



Technical Specifications

Appearance	White Powder
Odor	Characteristic
pH (1% solution, 22°C)	>11.5
Foaming	Moderate
Flash Point	NA
Bulk Density (lbs/gal, 22°C)	9.00 ±0.1
Stability Range	NA
Free Alkalinity (as Na ₂ O)	Very High
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	None
USDA Rating	A2

Product Number

94001
94003

Packaging

100 lb. drum
300 lb. drum