



SHELL KLIN HF

FOAMING ALKALINE CHLORINATED CLEANER AND SANITIZER

DESCRIPTION

SHELL KLIN HF is a special cleaner and sanitizer for food processing establishments uses. **SHELL KLIN HF** was engineered as a chlorinated alkaline cleaner. It is a highly foaming cleaner.

APPLICATION

CLEANER/SANITIZER: Combine product with water in a 1 to 30-40 proportion (1 part **SHELL KLIN HF** with 30-40 parts water). Apply using most suitable method (spray, soak, sponge, sponge mop, etc.). Allow solution 5 to 10 minutes of contact time with soiled surfaces and rinse with potable water. For soaking, soak for 5 minutes, then rinse.

EGG WASHING (240 ppm): Combine product with water in a 1 to 125 proportion (1 part **SHELL KLIN HF** with 125 parts water). Apply using most suitable method. Rinse with potable water.

FOR FOOD PLANTS AND OTHER INDUSTRIAL USE ONLY