

**DIRECTIONS:**

- **General Purpose Cleaning:** Add 1 part cleaner to 15-20 parts hot water. Apply to washable surfaces with mop, sponge cloth or sprayer. Allow time for soil emulsification, then scrub manually or with machines. Pick up foam and rinse with clean hot water. Rubber or plastic gloves are recommended for manual operations. Rinse metal surfaces immediately with clean water.
- **Soak Cleaning:** Add 1 part cleaner to 15-20 parts hot water. Soak Utensils, filters and equipment. Scrub when necessary and rinse with clean water.
- **Drain Cleaning and Other Cleaning with Foaming Device (available):**
 1. Remove or cover all food product in area.
 2. Clean loose soil from surfaces and equipment with high pressure sprayer and hot water.
 3. Add product to foaming device and apply with hot water to all washable surfaces including floors, walls, tables and equipment. Allow foam to cling to surface at least 5 minutes.
 4. Rinse with hot water using pressure sprayer or hose. Tilt movable surfaces to aid complete draining.

Fast Break is a high foaming blend of detergents, builders and solvents designed to quickly dissolve and emulsify fats and grease, then foam it away. Formulated for all hard surfaces in food and meat processing areas. Meets the toughest grease problems in restaurants, institutional kitchens and food processing plants.

**KEEP OUT OF REACH OF CHILDREN.**

Safety, Storage, Shelf Life: Always wear proper PPE when handling or working with any chemical. Do NOT apply any chemicals on sun baked surfaces. Product is guaranteed for one year in original container.

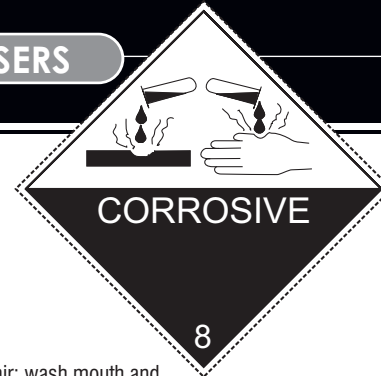
FAST BREAK

Restaurant & Kitchen Foaming Grease Inhibitor / Cleaner

HEAVY-DUTY DEGREASER AND CLEANER FOR KITCHENS AND RESTAURANTS OR ANYWHERE ANIMAL FAT OR GREASE RESIDUES MAY COLLECT. EMULSIFIES ANIMAL, VEGETABLE AND MINERAL OILS.



○ 2.5 Gal. ○ 5 Gal. ○ 55 Gal. ○ 275 Gal.

**TRANSPORT INFORMATION:**

Proper Shipping Name - Corrosive Liquids, N.O.S., (Contains Sodium Hydroxide)
DOT Hazard Class - 8 Packing Group - III
ID# - UN 1760

HEALTH HAZARD DATA, EFFECTS OF OVEREXPOSURE, FIRST AID:

Inhalation: Remove affected person to fresh air; wash mouth and nasal passages with water repeatedly; if breathing difficulties persist seek medical attention.
Skin: Remove contaminated clothing; wash affected area with soap and water; DO NOT attempt to neutralize with chemical agents; if irritation persists, seek medical attention. Launder contaminated clothing before reuse.
Eyes: Check for and remove any contact lenses. Immediately flush eyes with clear running water for 15 minutes while holding eyelids open. Seek medical attention immediately.
Ingestion: Drink two glasses of water or milk; give diluted vinegar or lemon juice to conscious person; DO NOT induce vomiting; seek medical attention immediately.

NFPA Rating

0 = Non - Hazardous
1 = Slight Hazard
2 = Hazardous
3 = Extreme hazard
4 = Deadly



MADE IN ACCORDANCE WITH ALL GOVERNMENT REGULATIONS



In Case of
In Case of Emergency, Contact:



MADE IN CANADA
in association with
Power Kleen.



www.KCPE.CA (866) 637-5474