



# PressurePro Foam Cleaner, acidic RM 59

Effortlessly removes stubborn deposits and coatings like lime, rust, grease, protein, beer stone and milkstone on tiles and containers. Very stable foam blanket on all surfaces.

**pH value 1.8**  
in concentrate



## Properties

- High-pressure foam cleaning agent
- Removes stubborn limescale, rust, grease, protein, beer and milkstone soiling
- Gentle on materials
- Generates a long-lasting foam blanket
- Very good rinsing properties
- Tensides biodegradable in accordance with EEC 648/2004
- Quick oil and water separation in the oil separator (easily separable = asf)
- NTA-free

## Usage options

- High-pressure cleaners
- High-pressure cleaner with foam nozzle
- Spray units
- Manual

## Application areas

<b>Agriculture</b>	Milk kitchens
<b>Food and drink industry</b>	Walls, tiles
<b>Hotels, gastronomy, catering</b>	Surface cleaning
<b>Retail</b>	Surface cleaning
<b>Haulage contractors, bus operators</b>	Food tankers

## Technical data

Container sizes	Packaging unit	Part number
20 l	1 Piece(s)	6.295-192.0

## Application

### High-pressure cleaners

- Set the dosage and temperature on the device
- 1-60°C processing temperature.
- Clean object.
- Allow to soak.
- Contact time 1-5 minutes, depending on the degree of soiling.
- Rinse with clear water.
- In food-processing applications, rinse thoroughly with drinking water.

### High-pressure cleaner with foam nozzle

- Set the dosage and temperature on the device
- 1-60°C processing temperature.
- Clean object.
- Allow to soak.
- Contact time 1-5 minutes, depending on the degree of soiling.
- Rinse with clear water.
- In food-processing applications, rinse thoroughly with drinking water.

### Spray unit

- Combine the product with the appropriate dosage and fresh water.
- Wet object completely with the product.
- Allow to soak.
- Contact time 1-5 minutes, depending on the degree of soiling.
- Rinse with clear water.
- In food-processing applications, rinse thoroughly with drinking water.

### Manual

- Combine the product with the appropriate dosage and fresh water.
- Clean object.
- Rinse with clear water.
- In food-processing applications, rinse thoroughly with drinking water.

## Instructions for use

- In the food sector, rinse thoroughly with drinking water.
- Test on an inconspicuous part for material compatibility.
- Rinse tiles, joints and metals thoroughly with cold water.
- Do not let the cleaning solution dry out.
- Work only with low pressure and good ventilation in enclosed rooms.
- Store away from frost.

## Warnings and safety recommendations according to EC Directives

- Danger
- H290 May be corrosive to metals
- H315 Causes skin irritation
- H318 Causes serious eye damage
- P264 Wash thoroughly after handling.
- P280a Wear protective gloves / eye protection / face protection.
- P302 + P352a IF ON SKIN: Wash with plenty of water.
- P305 + P351 + P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
- P310 Immediately call a POISON CENTER/doctor.
- P332 + P313 If skin irritation occurs: Get medical advice/attention.

## Further information

- Material Safety Data Sheet (MSDS)



## Dosage and yield

Contents	Cleaning method	Dosage	Soiling	Yield
1000 ml	High-pressure cleaners	1 - 2 %	strong	67 m <sup>2</sup>
1000 ml	High-pressure cleaner with foam nozzle	3 - 10 %	strong	22 m <sup>2</sup>
1000 ml	Spray units	6 %	medium	185 m <sup>2</sup>
1000 ml	Manual	10 %	medium	25 m <sup>2</sup>