



LIQUID CC 217

Heavy Duty Food Plant Cleaner

LIQUID CC 217 is a non-foaming chlorinated cleaner designed for in place cleaning of food processing, cooking, holding, blending vessels and transfer lines and extraneous utensils and food processing machinery. This applies to soft frozen food plants, meat, poultry and egg processing plants, supermarkets and pharmaceutical plants.

DIRECTIONS: For in-place cleaning of all types of food processing equipment, use 3/4 ounces to 2 ounces per gallon. Follow all food processing equipment cleaning with a potable water rinse.

CAUTION: Contains caustic and chlorinating chemical. Do not mix with ammonia or any acid. May cause severe burns to skin and eyes. Harmful or fatal if swallowed. Avoid contact with skin, eyes and clothing. Handle with rubber gloves and protect skin and eyes. In case of contact immediately flush skin with plenty of water. For eyes flush with plenty of water for at least 15 minutes and get medical attention. If swallowed give plenty of water and dilute vinegar, lemon or orange juice and follow with milk, white of egg beaten with water or olive oil. Call a physician.

NFPA Code: Health-3, Fire-0, Reactivity-0, Special-Alk.

- **Highly Concentrated**
- **Fast Acting**
- **Easy to Use**
- **Safe**