

INDUSTRIAL

Progress



Concentrated alkaline degreaser · Removes fats & oils

PROGRESS is an alkaline degreaser with a proprietary blend of surfactants & chlorine bleach that provides exceptional foaming and cleaning. PROGRESS serves as a one-step cleaner in meat, fish, beverage and dairy plants. It is specially formulated as a heavy-duty cleaner that ensures complete rinsing and does not leave a film residue on process equipment. PROGRESS is exceptional for removal of grease, oils, starch, protein, blood and fish processing residual.

- Chlorinated
- Food Safe
- Self foaming
- Increased destaining and protein removal
- Sanitizes
- Rinses free of residue

APPLICATIONS

- | | |
|------------------------|--------------------|
| Floors and Walls | Offal bins |
| Food processing plants | Sluices |
| Meat processing plants | Cold storage units |
| Fish processing plants | Walk in Freezers |
| Cargo Holds | |



TECHNICAL DATA

- Appearance:** clear liquid
Colour: yellow
Foam: high
Odour: mild chlorine
pH: 12.0-13.0

- | | |
|-----------------------|------------------------|
| Packaging size | Packaging codes |
| 18.9L | 1401060-18.9 |



DIRECTIONS

Foam Units: Dilute 15-30 ml of PROGRESS per litre of water (2-4 oz/gal) (1:64-1:32): 405-810 ppm available chlorine. Using warm or hot water will enhance cleaning power.

Hot Soak: Dilute 45-60 ml of PROGRESS per litre of water (6-8 oz/gal) (1:22-1:16) by volume with hot water: 1215-1620 ppm available chlorine.

Pressure Spray: Dilute 4-8 ml of PROGRESS per litre of water (0.5-1 oz/gal) (1:256-1:128) by volume with water: 108-216 ppm available chlorine.

DO NOT USE METAL PUMPS WITH BLEACH. It is very important not to contaminate bleach with iron. A very small amount of iron will turn the bleach to dirty looking brown color. **DO NOT MIX WITH OTHER CHEMICALS, ESPECIALLY AMMONIA AND ACIDS.**

FOR USE IN FOOD PLANTS: All food should be removed or covered prior to use and food contact surfaces are to be thoroughly rinsed with potable water so there will be no contamination of food as a result of its use.

Application:

Foam units	1:64-1:32
Hot soak	1:22-1:16
Pressure spray	1:256-1:128

STORAGE

Store in corrosive resistant container with a resistant inner liner; keep only in original container; store locked up; store in dry, cool, well-ventilated area.

SAFE HANDLING

Before usage, ensure employees read and understand the product labels and Safety Data Sheet. Directions for use can be found on the label and the TDS. Employees can find hazard warnings, precautionary statements and first aid procedures on the SDS sheets. SDS are available online at projectclean.com or by calling 1-800-663-9925. Improper use may result in damage or injury.

PROMAX®