

# SKINNY

## Foaming Fat and Grease Cleaner *Limpiador De Grasa y Gordo Espumoso*

When absolute cleanliness is an absolute must, go with **SKINNY**. This thin, clear liquid is a special blend of high-powered detergents and emulsifiers which react synergistically to dissolve grease and soil upon contact. **SKINNY's** rich, long-lasting foam clings to vertical surfaces, while its penetrating surfactants dispatch residues in hard-to-reach places. Your meat room shines.

**SKINNY** cleans and degreases not only walls and floors but also meat tables, utensils, ovens and grills, exhaust ducts...in short, anything which accumulates grease build-up. Its high concentration formula means extra efficiency, super economy. Easy rinsing means less time on the clean-up.

Versatile, too! **SKINNY** can be used through all foaming spray applicators or with manual cleaning methods. Biodegradable and phosphate free, **SKINNY** is kind to the environment.

**SKINNY**. . . your tough response to a big, fat challenge!

### **RECOMMENDED USES:**

- Meat rooms and meat departments
- Food processing plants
- Meat packing facilities
- Butchers shops and delicatessens

### **BENEFITS:**

- HIGH POTENCY for fast action
- EMULSIFIES grease and soils on contact
- HIGHLY CONCENTRATED for efficiency and economy
- BIODEGRADABLE

### **SPECIAL INSTRUCTIONS:**

For maximum foam density use with a foam generating pressure sprayer. Ask your **Daley International Service Representative** for a recommendation.

### **DIRECTIONS FOR USE:**

1. Cover or remove all food products from area.
2. Remove gross soil from surfaces and equipment manually or with pressure sprayer and hot water.
3. Fill plastic bottle with **SKINNY**. Do not add any other product.
4. Attach plastic bottle to special foam-generator nozzle. Attach nozzle to heat-proof handle assembly (including shut-off valve) or normal pressure hot water hose.
5. Apply hot foam liberally to all washable surfaces including floors, walls, tables, etc. Allow foam to cling to surface at least 5 minutes.
6. Rinse. Use hot water with either high pressure sprayer or hose nozzle. Let surface drain dry. Do not wipe dry. Tilt movable surfaces to aid water run-off.
7. To sanitize surfaces: Spray with **PEPCOCIDE** following directions on the container. Leave surfaces tilted until equipment is put back in use.

### **TO SOAK-CLEAN FILTERS, UTENSILS, EQUIPMENT:**

Dilute 1 part **SKINNY** with 15 to 20 parts hot water. Soak. Use brush or sponge as necessary. Rinse.