

# JIFFY HIGH FOAM

ENVIROCHEM

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**GENERAL DESCRIPTION:** JIFFY HIGH FOAM is a fast, versatile, effective cleaner for food processing operations, JIFFY HIGH FOAM is a unique combination of synthetic detergent and inorganic acid. It rapidly penetrates and removes mineral deposits and hard water films. It cleans and brightens metals quickly and easily, saving time, work, and manpower. Recommended for use on stainless steel

JIFFY HIGH FOAM is formulated for multiple cleaning operations. It can be used for manually cleaning such process equipment as stainless steel table tops, counters, food preparation equipment, tanks and piping. It is recommended for removing film and scale deposits on stainless steel.

DO NOT mix with bleach, chlorinated cleaners or anything except water.

**PHYSICAL PROPERTIES:**

Chemical composition .....	Soil suspending agents, anti redeposition agents, inorganic acid compounds, wetting agents.
pH .....	1
pH of 1% solution .....	1.9
Specific Gravity .....	1.273 (10.6 pounds per gallon)
Solubility .....	Complete and fast
Rinsing .....	Complete
Viscosity .....	Like water
Foam .....	High
Wetting Ability .....	Excellent
Inorganic Acids .....	>50%
Stability .....	1 Year @ Ambient Temperature

Seller makes no warranty, expressed or implied, concerning the use of this product other than indicated on the label. Buyer assumes all risk of use and/or handling of this material when such use and/or handling is contrary to label instructions.

**INSTRUCTIONS FOR USE:**

**Brush Cleaning:** Use 1 fl. oz. of JIFFY HIGH FOAM per gallon of water (8ml/L). Brush until clean and then rinse thoroughly with potable water.

**Soak Cleaning:** (Stainless steel utensils and other small items.) Use 1 fl. oz. of JIFFY HIGH FOAM per gallon of water. Soak for ten minutes. Brush if necessary. Rinse thoroughly with potable water.

**Hard Water Film Remover:** Apply JIFFY HIGH FOAM at 2-4 fl. oz. per gallon of water. Brush until clean. After 10 minutes, or when surface is clean, flush with potable water.

**Ice Machines:** The equipment should be pre-cleaned with An alkaline cleaner followed by a rinse. A solution of 2 oz. of JIFFY HIGH FOAM per gallon of water should then be circulated and brushed on all surfaces. Allow to soak for an additional 10 minutes. Rinse thoroughly with clean water.

**Food Service Equipment:**

Follow use directions of technical service representative

**HANDLING PRECAUTIONS:**

**CAUTION - WARNING  
KEEP OUT OF REACH OF CHILDREN.**

Acidic liquid. Contact with skin and eyes may cause severe irritation. Harmful if swallowed. Flood with water if splashed in eyes. Flush with water for 15 minutes and consult a physician immediately. If ingested, drink large amounts of milk, milk of magnesia or gelatin, or if these are not available, drink large amounts of water. Do not induce vomiting. Obtain prompt medical attention.

**PACKAGING:**

4 /1 gal plastic bottles - 42 lbs net/46 lbs gross