

FEC

Concession and
Food Equipment Cleaner



FEC is a powerful degreasing foam cleaner that clings to verticle surfaces making clean-up safe, effective and efficient. Unlike conventional liquid cleaners, this unique formula remains on surfaces until wiped away. **FEC** removes cooking oils, grease, sugar, starch, and protein residues. Eliminates oxidation odors and cleans all types of food equipment. Safe for use on Plexi-glass, formica, aluminum, baked enamel, glass, stainless steel, acrylics, chrome, painted metals, and plastics. Biodegradable.

Directions: Shake well. Hold can 4-6 inches from area to be cleaned. Spray liberally on surface to be cleaned. Allow several seconds for product to penetrate grease and soil before wiping clean. For periodic sanitizing of preparation areas and counters, use Omega's **SANI SPRAY RTU** surface disinfectant approved for food prep areas.

Areas of Use:

- *sports stadiums
- *arenas
- *industrial kitchens
- *popcorn poppers
- *refrigerators & freezers
- *hot dog boilers & stoves
- *nacho chip warmers
- *slicing machines
- *soft servers
- *ice machines
- *cotton candy makers

Health	1
Flammability	0
Reactivity	1
Protection	A



Appearance and odor.....	Clinging foam, no odor
Specific Gravity.....	Concentrate - 1.02
Propellant.....	Mixture
VOC.....	6.9%
NFPA Fire Rating.....	Non-flammable Spray

ONLY OMEGA™

Fairfield, CA 94534
1-800-571-7347 www.onlyomega.com Fax: 707-864-8134