

PROJECT	QUANTITY	ITEM NO
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Equipment cleaning supplies

Cleaners

Henny Penny offers a complete line of high-quality cleaning products formulated specifically for use with Henny Penny equipment, as well as for general use in foodservice prep and serving areas. Products are packaged for convenience with easy-to-use dispensing devices.

All products are USDA classified and appropriate for FDA food code guidelines.

Material safety data sheet available at: www.hennypenny.com in Resource Library, search SDS.

USDA Rating Classifications

- A-1** General cleaning-all surfaces
- A-2** Compounds for use in soak tanks or with steam or mechanical cleaning devices in all departments.
- A-3** Acid cleaners for all departments.
- A-8** No food contact-for cooking equipment.
- D-2** Sanitizing solutions for all surfaces; potable rinse is not required.

Prime Cleaner

Safe, non-caustic compound is highly effective for cleaning high performance fryer vats. Add directly to water in fryer vat during cleanout or cold soak.

12400—Case of 24 6 oz (168 g) packets



Oven and Grill Cleaner

High performance degreaser for tough cleaning jobs like the interiors of combis and rotisseries, plus pans, grids, spits, grill tops, and drip pans. Powerful cleaning agents fortified with natural solvents extracted from orange peel.

12228—case of 1232 oz (946 ml) bottles + trigger sprayer
USDA Authorized A-8



Foaming Degreaser

All-purpose cleaner/degreaser for use on stainless steel equipment and other surfaces such as floors, walls, counters, ventilation hoods, air filters, etc.

12226—case of 12 32 oz (946 ml) bottles
USDA Authorized A-1



Pump Sprayer for Foaming Degreaser

12231—64 oz (1.89 L) capacity

2-in-1 cleaning cartridge for FlexFusion combi

Combined cleaning agent and rinse aid in one cartridge used in WaveClean self-cleaning system. MM10012976—1 case of 60 cartridges



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AUTHORIZED SIGNATURE		DATE



Equipment cleaning supplies

Safety PPE

Appropriate personal protective equipment should be used when cleaning foodservice equipment and surrounding areas. Be sure PPE is in good condition or working order. Follow all instructions and/or training procedures.

- Neoprene coated gloves**
Heat resistant, liquid-proof, anti-bacterial gloves. Thermal-lined, 14 in (356 mm) length with textured finish. Safe intermittent handling at temperatures from 0°– 425°F (-17°– 218°C). Applications: hot pans, parts, liquids, grease, hot or cold chemicals.
12072—1 pair



- General purpose gloves**
Disposable latex-free Nitrile with textured grip. Meets US FDA requirements for food and chemical handling.
12073—Box of 100



- Chemical splash resistant goggles**
12232—1 pair



Continuing product improvement may subject specifications to change without notice.

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