

PROJECT	QUANTITY	ITEM NO
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Cleaning supplies



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 in convenient form 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.

- Foaming Degreaser**
12226 — case 12/32 oz (946 ml) bottles
All-purpose cleaner/degreaser for use on stainless steel equipment and other surfaces such as floors, walls, counters, ventilation hoods, air filters, etc.
USDA Authorized A-1

- Pump Sprayer for Foaming Degreaser**
12231 — 64 oz (1.89 L) capacity

- Glass Cleaner with trigger sprayer**
12227 — case 12/32 oz (946 ml) bottles trigger sprayer
Easy spray and wipe cleaner formulated to reduce streaking. Use on glass or thermoplastic surfaces, such as rotisseries, merchandisers and sneeze guards. Great for computer/video screens.
USDA Authorized A-1

- PHT Liquid Cleaner**
12135 — case 4/1 gal (3.8 L) jugs
Tough all purpose cleaner for Henny Penny fryers
USDA Authorized A-8, A-1

- PHT Dry Powder Cleaner**
12101 — case 4/8 lb (3.6 kg) of PHT Dry Powder cleaner
Same heavy duty cleaning action as PHT Liquid Cleaner in ready-to-mix form
USDA Authorized A-2

- Oven and Grill Cleaner**
12228 — case 12/32 oz (946 ml) bottles trigger sprayer

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.
USDA Authorized A-8

- Disinfectant Concentrate**
12229 — case/5 32 oz (946 ml) bottles 32 oz (946 ml) mixing bottle trigger sprayer proportion aid and pipette
A powerful but safe disinfectant sanitizer for all food-contact surfaces, such as breading machines, steam table pans and grids, rotisserie spits, and processing equipment. Can be used after rinsing to sanitize utensils, cutting boards, dishes, countertops, and more.
USDA Authorized D-2

- Instant Hand Sanitizer**
12230 — case 12/8 oz (237 ml) bottles
Rubs on, evaporates quickly, leaving skin 99.9% germ free with no sticky residue

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.



- Heat/chemical resistant gloves**
12233 — 1 pair
Black neoprene with insulating thermal lining
- Heat Resistant Oven Mitt**
12235 — 1 mitt
- Chemical splash resistant goggles**
12232 — 1 pair

Continuing product improvement may subject specifications to change without notice.

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE

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