

# Dislodge Deep Fat Fryer Cleaner

# FEATURES

- Institutional strength
- Non-abrasive formulation
- Solvent free
- Has built-in tracers

#### **RECOMMENDED USES**

For use only in deep fat fryers.

#### **SPECIFICATIONS**

Color:WhiteScent/Odor:BlandCharacter:Granular powderFoam:Non-foamer

# **pH use dilution** : Greater than 12.0

Does not scratch or abrade surfaces

Alerts operator to neutralize the surface

Phosphorus content : 2.5%Approvals: None



# **IMPORTANT**

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is provided with each container shipped. It is also available on our website or from the distributor.

BENEFITS

•

Low use cost

Non-flammable

## **PRODUCT DIRECTIONS**

#### **EQUIPMENT TO USE**

Long handled brush, measuring scoop.

#### **DIRECTIONS TO USE**

USE DILUTION: 1-3 ounces per gallon of water.

- 1. Drain and remove loose grease.
- 2. Add 1-3 ounces of product per gallon of cool water.
- 3. Bring to low boil and hold for 20 minutes. Brush, drain, flush.
- 4. Rinse and neutralize with mild acid solution (vinegar and water). Drain.
- 5. Rinse thoroughly with clean water.

**NOTE:** This product may also be used to degrease concrete, quarry tile, or unfinished wooden floors. Always wear rubber gloves if skin will contact cleaning solution. **DO NOT USE ON ALUMINUM.** 

## PACKAGING

This product is available in 4/3.75 pound cases (057039).

