

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

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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).

