

**FEATURES**

- Concentrated formula
- Non-abrasive
- Has built-in tracers

**BENEFITS**

- Effective performance
- Does not scratch or abrade surfaces
- Alerts operator to neutralize the surface

**RECOMMENDED USES**

For use only in deep fat fryers.

**SPECIFICATIONS**

**Color** : White  
**Scent/Odor** : Bland  
**Character** : Free flowing powder

**pH use dilution** : Greater than 12.0  
**Phosphorus content** : 1.3%  
**Foam** : Non-foamer

**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.

**PRODUCT DIRECTIONS****EQUIPMENT TO USE**

Long handled brush.

**DIRECTIONS TO USE**

Drain and remove loose grease. Add 2-3 ounces of this product per gallon of cool water. Bring to low boil and hold for 20 minutes. Brush, drain, flush. Rinse and neutralize with mild acid solution (vinegar and water). Rinse thoroughly with clean water. Do not use on aluminum.

**PACKAGING**

This product is available in 4/3.75 pound cases (057564).

