

Deep Fat Fryer Cleaner

FEATURES

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

RECOMMENDED USES

For use only in deep fat fryers.

SPECIFICATIONS

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

BENEFITS

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

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, rubber gloves, eye protection. Do not use on aluminum. Wear rubber gloves.

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). Drain. Rinse thoroughly with clean water.

PACKAGING

This product is available in 4/3.75 pound cases (060986).