

Dislodge

Deep Fat Fryer Cleaner

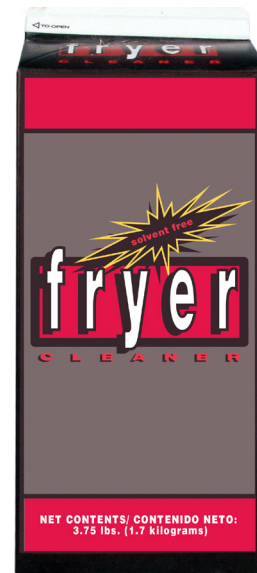
Dislodge safely cleans fryer vessels with minimum effort. Wetting agents, water conditioners and high alkalinity easily remove heavy grease deposits. Dislodge rinses well, leaving behind clean, shiny, build-up free surfaces.

Specifications

Color	White
Scent/Odor	Bland
Character	Granular powder
Foam	Non-foamer
pH Use Dilution	Greater than 12.0
Phosphorus Content	2.5%
Approvals	None

Pack Sizes

057039	4/3.75 pound case
---------------	-------------------



Directions For Use

Equipment: Long handled brush, measuring scoop.

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.**

Safety Reminder

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 available on our website at www.uschemical.com and is also available by scanning the QR code on the label.

