

TECHNICAL DATA SHEET

DEEP FAT FRYER

CLEANER

COMPOSITION: **DEEP FAT FRYER CLEANER** is an aqueous blend of caustic alkalis, surface active agents and sequesterants.

BENEFITS: Removes burnt-on grease, oil and carbon.

Suitable for deep fat fryers, cooker hoods, grease receptacles, metal filters hot plates and griddles.

DIRECTIONS FOR USE:

DEEP FAT FRYERS:

Drain all old oil and rinse with hot water. Add 2 litres of **D.F.F.C.** per 20 litres (5 gallons) of water in the fryer tank and simmer for 15-20 minutes. Scrub with a long handled nylon brush, drain and rinse thoroughly twice before refilling.

METAL FILTERS:

Dilute 1:10 parts hot water in sink/tub and immerse Stainless filters for 10 minutes, Aluminium for 1 minute only. Remove and pressure rinse.

HOT PLATES AND GRIDDLES:

Can be used neat on warm surfaces to remove baked on dirt. Do not allow to dry on, otherwise rinsing is difficult.

GREASY FLOORS:

Dilute 1:20 parts warm water to act as a heavy duty cleaner for tiles and concrete.

SPECIFICATION:

Appearance	-	Clear yellow foaming liquid
Odour	-	None specific
Specific gravity	-	1.16
Safety	-	Safe when used as directed

CAUTION:

DEEP FAT FRYER CLEANER CONTAINS POTASSIUM HYDROXIDE.

PRODUCT IS CORROSIVE - CAN CAUSE SEVERE BURNS.

In case of contact with eyes, rinse immediately and seek medical advice.

Wear eye and face protection.

Take off all affected clothing.