

# PRODUCT USE GUIDE FOR DEEP FAT FRYER POWDER C22

## **Product Description**

A powder for cleaning deep fat fryers as well as utensils, baking trays and machine components, etc.

### **Product Features**

• A strong alkaline caustic detergent powder.

#### **Direction for Use**

- Immerse item to be cleaned in a solution of hot water  $(70^{\circ}\text{C} 80^{\circ}\text{C})$  at a ratio of 25-50g per 5 litres of water. Leave for 15 to 30 minutes and then rinse at least twice with clean water.
- For cleaning deep fat fryers, use 25-50g per 5 litres of boiling water for 15 to 30 minutes. Remove solution and rinse at least twice with clean water.
- Do not allow solution to get onto painted surfaces, aluminium or galvanised metal components.

#### **Storage**

- Store in cool conditions away from direct sources of heat
- Avoid extremes of temperature
- Do not allow to freeze
- Ensure the lid is tightly fitted after use
- Keep out of reach of children

## **Shelf Life**

- Shelf life 24 months, if stored as recommended.
- Use within 6 months of opening.

# **Environmental**

- Do not allow large quantities of neat product to enter surface waterways as serious ecological damage may be caused.
- In the event of a large spillage, contact the local water authority or Environment Agency immediately.
- None of the components of this product are animal derived.









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For further information please scan your QR Smart Reader here



# **Code Nos.**

031162 2.5KG

# Data Sheet No. C22

Note: This product is only to be used for the purpose for which it was intended and in accordance with the specified instructions. This product should never be mixed with other chemical products and should be handled with care and stored carefully out of reach of children.



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