

T615

EXTRA H.D ALKALINE CLEANER

This product is a heavy-duty low-foaming non-chlorinated alkaline cleaner ideally suited for use in food plants and other industrial applications. It can be used for fryers, evaporators, meat molds and high protein, fat and grease build-up areas. Avoid contact with aluminum and other soft metals.

DIRECTIONS: For cleaning in place, use 1/3 to 2 oz. per gallon of water (depending on the soil load). Circulate product in the tank or through the pipeline system for approximately 8 - 12 minutes. For boiling out operations, use 2 to 4 oz. per gallon and boil out for at least 30 minutes. If being used in a deep fat fryer, an acidized rinse is recommended to neutralize any remaining alkalinity.

CAUTION: Contains caustic soda.

FOR COMMERCIAL USE

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Intertek