

Banish

Deep Fat Fryer Cleaner

Product Number 4203

Description

This highly alkaline powder goes to work quickly to remove stubborn soils that form on the inside of deep fat fryer cleaners. Contains water conditioners and surfactants that allow for fast penetration. Helps rid fryers of unpleasant odors that can affect the taste of fried foods. By keeping fryer clean, less energy is needed to keep oil hot since the heating elements are not covered with dried soils.

Directions

Due to the strong alkali detergents in this product, protective eyewear, rubber gloves and an apron are recommended. Deep fat fryer should be completely drained of all remaining grease. Scrape out any excess soils. Refill fryer with warm to hot water. Depending upon amount of soil, dissolve 2-5 ounces of product per gallon of water. Turn heat on and bring to a boil. Turn heat off and allow to soak until cool, then drain. Scrub with an abrasive pad to loosen and remove stubborn soils. Be sure to clean around heating elements. Refill fryer and add one cup of vinegar, then drain. Flush inside again with clear water.

Technical Data

Form	Powder	Solubility.....	Rapid
Color	White	pH (1% solution).....	12.2-12.4
Scent.....	N/A		

Product Category: Food Service Specialties

DOT Shipping Name: Corrosive Solid, Basic, Inorganic, N.O.S., (Contains Sodium Hydroxide), 8, UN3262, II

Cautions

Contains sodium hydroxide. Do not ingest or allow contact with skin or eyes. If ingested: Drink plenty of water and get medical attention immediately. Do not induce vomiting unless instructed by a physician to do so. Never give fluids to an unconscious person. In case of eye contact: If contacts are worn, remove and dispose of them, then raise eyelids and flush eyes with clear water for 15 minutes making sure to flush under eyelids. Get medical attention immediately. In case of skin contact: Remove contaminated clothing. Flush skin areas with clear water, then wash with a mild soap. If irritation occurs, get medical attention. In case of inhalation: Move victim to fresh air. Get medical advice. Refer to your Material Safety Data Sheet for additional cautions and handling procedures.



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