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TECHNICAL SPECIFICATION

POWDER DEGREASER 205

A non-caustic yellow granular free flowing powdered detergent for the removal of protein and grease deposits. Contains a mix of non-caustics alkalis, emulsifiers, sequesterants, corrosion inhibitors, soil suspending agents and wetting agents. Suitable for cleaning grease and soils from floors and is widely used for the removal of fat from deep fat fryers and other food equipment with heavy grease deposits.

Features include:

- Powerful formulation removes grease fast and efficiently.
- Versatile applications
- Effective in all water conditions.
- Safe for use on aluminium.
- Surfactants used are biodegradable and phosphate free.

PROPERTIES:

SPECIFICATION:

Appearance @ 20°C pH (1% solution) Odour Yellow powder 12.5-13.5 Characteristic

DIRECTIONS FOR USE:

- Dissolve 2.5 scoops (125grams) per 10 litres of water for general degreasing (i.e. a dilution rate of 1:80).
- For small fryers, fill with water and add 2 scoops and boil for 15 minutes.
- For large fryers, add 5 scoops to water and boil for 15 minutes.

STORAGE:

Store in original container and protect from extremes of temperature. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a minimum of 18 months. Replace lid after use.

SAFETY ADVICE:

Under the new GHS Standard this product is classified as Corrosive and Irritant. Please refer to section 2.2 of the Safety Data Sheet for more information.

PACK SIZES:

5Kg bucket (100 per pallet) 10Kg bucket (64 per pallet) Order Code: KH205-5KG Order Code: KH205-10KG