

TECHNICAL DATA REPORT

HS 0770

CARBO-STRIP Highly Alkaline Non-Foaming Cleaner

DESCRIPTION:

Viscous slightly yellow alkaline liquid.

PURPOSE:

To remove burnt-on protein and carbon from hot plates, ovens, fryers, grills, filters, barbecues, cookers, tanks, etc.

HOW TO USE:

Deep fryers: Scrape or hose down to remove excess grease. Fill-up to 10 cm from top using cold water. Add 1 part CARBO-STRIP to 40-100 parts water. Boil the solution for 30 minutes. Scrub the greasy residue while it is still warm. Drain and flush off using hot water. Rinse well with potable water before use.

Storage tanks, cookers: Circulate a 1-2 % solution of CARBO-STRIP for about 30 to 60 minutes. The solution should be heated to 70°-80°C. To decarbonise, the solution should be 90°-95°C and circulation continued until the carbonised residue is in solution.

PRINCIPAL USERS:

Restaurants, pizzerias, cafeterias, apartment buildings, bakeries, food processing industries.

ADVANTAGES:

- 1) Economical in use dilution.
- 2) Works quickly.
- 3) Safe to store.
- 4) Approved for Food Plant Use, file # P216 c1.
- 5) Biodegradable.

PRECAUTIONS:

EXTERNAL: If splashed in eyes or on skin flush thoroughly with water for 15 minutes, then cover with moistened sodium bicarbonate. **GET MEDICAL ATTENTION IMMEDIATELY.** If splashed on clothing remove and wash them immediately.

INTERNAL: If swallowed, give solution of milk and sodium bicarbonate, milk of magnesia or egg whites beaten with water or three to four glasses of milk. **DO NOT INDUCE VOMITING. GET MEDICAL ATTENTION IMMEDIATELY.**

Read Material Safety Data Sheet.

SPECIFICATIONS:

Physical form	Clear yellow liquid
Density at 25°C	1.54
Active ingredients	Minimal 50%
pH (1% solution)	13.5 - 14
Freezing point	14°C
Solubility	Complete in hard or soft water