

T637

## HIGH TEMP. CIRCULATION CLEANER

This product is a highly alkaline non-foaming non-chlorinated liquid circulation type cleaner. It effectively cleans carbonized grease surfaces and solubilizes heavy grease, fat and oil deposits, even in hard water conditions. It can be used for circulation cleaning of dairy equipment, blood lines, rendering equipment, smokehouse ductwork, meat moulds, carts, tanks and deep fat fryers.

**DIRECTIONS:** For general circulation cleaning, use 20-25 ml/L (3-4 oz per gallon) of water. Circulate product in the tank or pipeline for approximately 8-12 minutes. For boil out operations, use 30-50 ml/L (6-8 oz per gallon) of water and boil out for at least 30 minutes. If used in a deep fat fryer, an acid rinse should be used to neutralize any remaining alkalinity. Do not use on galvanized or aluminium surfaces.

FOR COMMERCIAL USE

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**Intertek**