

TECHNICAL INFORMATION

**KLEEN
PURGATIS**

CLEANING TAB FOR DEEP FRYERS

GRANIT TAB F



Art.-Nr. 90.600.785 45 x 75g Eimer

Safely dissolves burnt in stains

- Universal, comfortable and fast acting tablet application
- Intensive dissolving power of burned and resinified organic material
- Especially suited for specific cleaning of professional deep fryers and oil baking equipment
- Not suitable for alkali-sensitive surfaces (e.g. aluminium)
- Optimizing the oil consumption
- Prolonging the life time of your fryer and fryer heating elements
- Optimizing the heating times and energy consumption of the fryer

APPLICATION RANGE:

For professional cleaning of deep fryers

RECOMMENDATION FOR DOSAGE:

1 tab/10 L of water

Cleaning Tab Technical Data:

Appearance: white tab
Odour: neutral
pH value in 1% solution: 13

Cleaning Tab Ingredients:

Below 5 %: non-ionic surfactants
5 - 15%: polycarboxylates
Shelf life: at least two years in the original packaging

LABELLING:

	Contains Sodium hydroxide, disodium metasilicate
	Hazard statement: H314: Causes severe skin burns and eye damage.
Danger	Precautionary statements: P101: If medical advice is needed, have product container or label at hand. P280: Wear protective gloves/eye protection. P301+330+331: IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. P303+361+353: IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water [or shower]. P305+351+338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P310: Immediately call a POISON CENTER/doctor. P 405: Store locked up. P 501: Dispose of contents/container to problem waste.

TRANSPORT: UN number: 3262 / Shipping name: CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (Sodium hydroxide, Disodium metasilicate)/
Transport class: 8 / Packing group: II / ADR.

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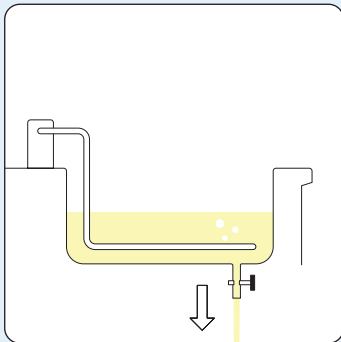
GRANIT TAB F

Cleaning Tab for deep fryers

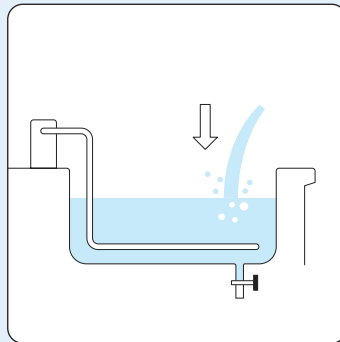


Directions for use and Dosage

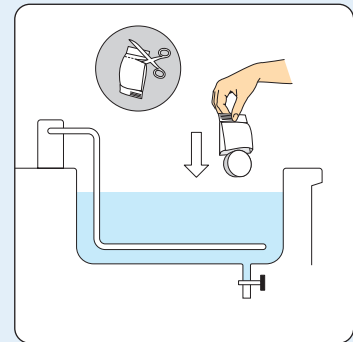
Recommondation for dosage: 1 tab/10 L of water



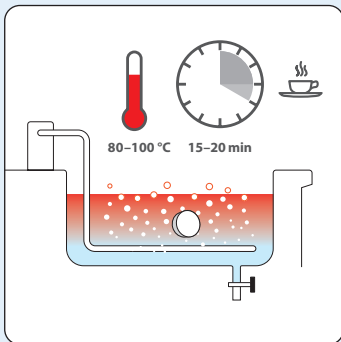
1. Drain the oil from the deep fryer once it has cooled off.



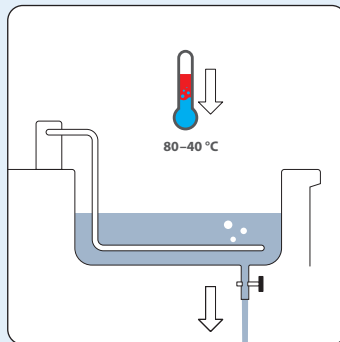
2. Fill the deep fryer with water up to the mark.



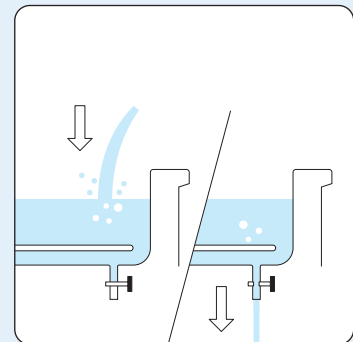
3. Cut open the foil and let it slide into the water.



4. Heat up the deep fryer by using the boiling program* to a temperature of 80-100' C for 15-20 minutes. For heavy stains the time can be increased or the dosage can be doubled.



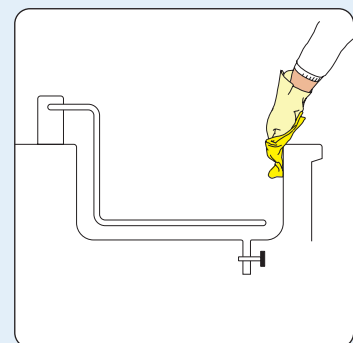
5. After the solution has cooled down (approx. 80-40°C) drain it** and if necessary clean any remaining stains manually by using a cleaning pad or pot sponge. Areas around the deep fryer can be cleaned with PURINA fat solvent.



6. Rinse the deep fryer several times with warm or cold water.

*For deep fryers without a boiling programme: Heat up the cleaning solution till it boils. Avoid overspilling of the solution and reduce the temperature as needed. The strainer can be submerged directly into the cleaning solution during the process.

**Drain the cleaning solution into a transport trolley or any appropriate container (heat- and alkali-resistant). Do NOT drain into the fat transport trolley.



7. Dry it thoroughly.