

TECHNICAL DATA SHEET

GENERAL DESCRIPTION

FRIER 10/25D is a heavy duty, powerful and fast acting liquid caustic suitable for use in the Food, Dairy and Beverage industries. It is designed for CIP and recirculation applications and is particularly useful for fryer cleaning/boil outs.

The blend of caustic and sequestering agents in **FRIER 10/25D** ensures quick penetration and rapid removal of heavy soils and is suitable to use in hard water.

Do not use on soft metals.

TYPICAL PROPERTIES

Clear, colourless liquid

Specific gravity @20°C - 1.31 typical

Solubility - complete, no insoluble components

APPLICATION

Use as a solution in water at 0.3 - 4% causticity (1% - 15%v/v by product) causticity depending on degree of soiling.

Consult a Foodclean technical representative for specific use applications.

STORAGE

Store in original shipping container away from acidic based products.

PACKAGING

25 litre drum

1000 litre IBC

Consult a Foodclean technician for specific applications.

Do not use on soft metals.

Prepared by: **DD**

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FEATURES

- Low foaming
- Rapid cleaning
- Good detergency



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