

Fat Oil Cleaner/ Degreaser



# DEGREASER 16

**DEGREASER 16** it is a very powerful liquid degreaser, formulated from special emulsifiers and wetting agents. The product combines maximum effectiveness with minimum hazard.

- Formulated with fast-acting detergents and alkaline builders to cut through heavy grease and grime.
- Removes accumulated carbon deposits on various kitchen equipments.
- No harsh fumes when used in boil-out of fryers

## General use instruction:

Generally used at a concentration of 1-5% light soil and 5-10% heavy soil solution depending on the toughness of the soil to be removed.

The following directions are flexible rather than specific. Generally, a more dilute solution can be used, while for extreme conditions a more concentrated solution may be needed.

### SMOKE HOUSE

The solution is heated to 60-70<sup>0</sup>C and sprayed on the walls and smoke chambers of the smokehouse. Allow a contact time of 10 to 30 minutes before rinsing with water at ambient temperature.

### OVEN/GRILL

The solution is sprayed onto the grill or surface (preferably while still hot) and allowed to react for 3-5 minutes before brushing. Rinse well.

### FLOORS, WALLS & COOKING VATS

Surface to be cleaned is first rinsed with water at 50-70<sup>0</sup>C. The cleaning solution is then applied on the surface of the floor or equipment at 60-70<sup>0</sup>C.

\*Available in:  
Gallon

#### **Proudly Manufactured by:**

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\*For specific dilution or application, please consult Kalinisan Chemicals representative.