

Boil Out

FRYER CLEANER/DEGREASER

TM

DATA SHEET

PRODUCT DESCRIPTION:

Boil Out is a concentrated, low foaming, high alkaline cleaner/degreaser, formulated specifically to remove greasy soils, sugar, salt, fat, protein and carbonized build up from deep fat fryers.

FEATURES:

Labor Saving:

Save time, labor and money by speeding up routine fryer cleaning. **Boil Out** quickly and effectively removes even the heaviest carbonized build up in deep fat fryers.

Cost Effective:

Completely emulsified soil is easily rinsed away with clear water, leaving the surface residue free.

Powerful Cleaning:

Soils are effectively lifted and easily rinsed from equipment.

Hard Water Performance:

Formulated to perform in the presence of hard water exceeding 400 ppm.

PRODUCT SPECIFICATIONS:

pH (concentrate) 12.50 ± 1.0
 Appearance Hazy Liquid
 Fragrance Caustic
 Freezing Point About 32°F
 Solubility in Water Complete
 Flash Point None

INGREDIENTS:

Water 7732-18-5
 Sodium hydroxide 1310-73-2
 Sodium metasilicate 6834-32-0
 Sodium gluconate 527-07-1

ECOLOGICAL INFORMATION

- Contains no Phosphorus
- Concentrated; eliminates waste and provides source reduction.

DILUTIONS	HEALTH	FLAMMABILITY	REACTIVITY
CONCENTRATE CONCENTRAR	NFPA 4 HMIS	NFPA 0 HMIS	NFPA 1 HMIS
(1:20 RATIO) (1:20 RAZÓN)	NFPA 2 HMIS	NFPA 0 HMIS	NFPA 0 HMIS
PROPORCIÓN	SALUD	INFLAMABILIDAD	REACTIVIDAD

0	1	2	3	4
Minimal	Slight	Moderate	Serious	Severe
Mínimo	Mínimo	Moderar	Grave	Drástico

Boil Out

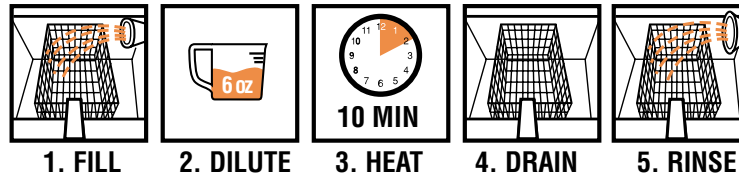
FRYER CLEANER/DEGREASER

DIRECTIONS

USE INFORMATION

Remove all food and food packaging items before using this product. Dismantle all appropriate equipment parts. Drain oil from fryer and dispose of properly.

FRYER BOIL OUT



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1. **FILL** fryer with water.
2. **DILUTE** at 6 ounces per gallon of water (1:20 ratio).
3. **HEAT** for 10 minutes.
4. **DRAIN** solution from fryer.
5. **RINSE** fryer with fresh potable water.

Note: If sanitation step is required, use a quality Franklin sanitizer after degreasing or cleaning with **Boil Out**.

FOR INDUSTRIAL USE ONLY.

FIRST AID:

If in eyes or on skin, immediately flush with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Get medical attention immediately. Destroy contaminated shoes. Wash clothing before reuse. If inhaled, remove to fresh air, get medical attention. If swallowed, do NOT induce vomiting. Get medical attention immediately. If victim is fully conscious, give a cupful of water. NEVER GIVE ANYTHING BY MOUTH TO AN UNCONSCIOUS PERSON.

HANDLING AND STORAGE:

SUGGESTED STORAGE TEMPERATURE: Store inside at 40-90°F. **SPECIAL HANDLING AND STORAGE:** Handle in accordance with good industrial hygiene and safety practices. These practices include avoiding unnecessary exposure and removal of material from eyes, skin and clothing. Store in a cool and dry ventilated area. Protect from freezing. Thoroughly rinse empty containers. **KEEP OUT OF REACH OF CHILDREN.**

PERSONAL PROTECTION:

Respiratory Protection: Not needed under normal use of this product.

Ventilation: Use with adequate ventilation.

Eye Protection: Safety glasses are required.

Protective Gloves: Protective gloves are required.

Other Protective Clothing or Equipment: Wear clothing as necessary to prevent skin contact.



TRANSPORTATION INFORMATION:

U.S. DOT - Proper Shipping Name: Corrosive Liquid, Basic, Inorganic, N.O.S. (Sodium Hydroxide)

Hazard Class: 8

ID Number: UN 1760

Packing Group: II

MSDS RETRIEVAL
Read MSDS before using this product
800-551-0101

www.franklintechnology.com

OBTENCIÓN DE HDSM
Leer la HDSM antes de utilizar este producto

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TECH HOTLINE
800-810-4829
LINEA DE TÉCNICA

CLEANING TECHNOLOGIES GROUP™

a division of CPAC

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