



BOIL-OUT

Boil Out Compound

CLEANING SOLUTIONS FOR THE HEALTH OF YOUR BUSINESS.

BOIL-OUT







BOIL-OUT is a concentrated heavy duty compound for use in deep fat fryers and grills. Penetrates greasy carbonized soils, effectively removing them from fryer walls and surrounding surfaces, baskets, flat grills and all other problem areas.

Designed for a one-pouch use to boil-out greasy kitchen fryers and remove burned on grease and varnish from grills.

Heavy duty cleaning and degreasing.

Excellent cleaning results.

Low use concentrations.

Less hazardous to use than liquids or drums of powders.

PACKAGING:

8 x 1/2 lb pouch (#482505)

PROPERTIES:

Color - Off White Granular Powder Hard Water Tolerance Fragrance - None Excellent
pH - NA Rinsability - Excellent
pH, Use Solution 11.5-13.0 Flash Point - None

Detergency - Excellent Corrosive Factor - Corrosive Wetting - Excellent Shelf Life - Indefinite

BAR CODE & CUBE INFORMATION:

Dimensions - 12.5 x 6.5 x 7.5

Weight - 5 Cube - 0.35 PKG/Layers - 21 Layers - 5 Pallet - 105

Hazardous - No

UPC Code - 10784331482557

SAFETY:

Read label carefully before use. For industrial and institutional use only by trained personnel. Keep out of reach of children. Harmful if swallowed. Harmful in contact with skin. Causes severe skin burns and eye damage. May cause respiratory irritation. For further information, consult GHS Safety Data Sheet.

DIRECTIONS FOR USE:

Boil Out Method:

Use one packet of BOIL-OUT per application. Fill fryer with cool water. Slowly sift BOIL-OUT into the water. Start heat and heat to boiling. Boil as long as necessary or follow instructions by equipment manufacturer. Drain, flush with water. Neutralize with vinegar or lemon juice. Drain and flush with clear water. Do not allow solution to splash on skin or in eyes. Remove clothing and shoes if contaminated. Do not use on aluminum surfaces.

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