

## → DESCRIPTION

A high foaming, caustic detergent to clean heavy soil deposits containing high levels of grease and oils.

## → BENEFITS

- Suitable for ovens, grills, hotplates and deep fryers.
- Can be used with a foamer to foam over large areas in food plants making application quick and easy.
- Quickly removes heavily baked-on soils from grills and ovens.
- Can also be diluted for less baked-on soils and fatty deposits.
- Strongly caustic formula based on sodium hydroxide and potassium hydroxide as well as dispersants and detergents for effective cleaning.

## → APPLICATION

For use in commercial kitchens and food processing plants.



## → DIRECTIONS FOR USE

Allow equipment to cool below 80°C before using HDFC. Food contact surfaces such as grill plates can be rinsed with a diluted vinegar solution after water rinsing to ensure all alkaline residues are removed.

### MANUAL CLEANING:

1. Prepare solution of HDFC using cold or hot water at concentrations between 1%-10%v/v (10-100mL/L of water).
2. Apply with brush, cloth or mop.
3. Allow adequate contact time until soil loosens.
4. Rinse product contact surfaces with potable water after use.

### OPC APPLICATION:

1. Use HDFC at a concentration between 1.0 - 8.0% v/v and temperature ranging from 50-80°C.
2. Apply using foaming machine.
3. Rinse product contact surfaces with potable water after use.

### OVENS & GRILLS:

1. Apply HDFC to warm surfaces (<80°C) in neat or diluted (1:20) form.
2. Leave on surface for 2-3 minutes.
3. Agitate using a brush, spatula or mild scourer pad.
4. Rinse off with plenty of fresh water.
5. Food contact surfaces such as grill plates can be rinsed with a diluted vinegar solution after water rinsing to ensure all alkaline residues are removed.

If soiling is very heavy, or baked on, leave for an hour or more and use a scouring pad to assist with removal.

Take care when spraying, as product is hazardous. Use of a half or full face respirator, fitted with a P2 or P3 filter, is recommended.

More directions over page →

## → TECHNICAL INFO

Fragrance	Colour	Form	pH Level
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No added fragrance	Brown	Liquid	14.0
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### Incompatible surfaces

Soft metals - Aluminium, copper and brass.

## → AVAILABLE IN

Product	Code
15L Drum	C18030
200L Drum	C19019

## → CERTIFICATIONS



A Safety Data Sheet for this product can be found at [dominant.com.au](http://dominant.com.au) or use the QR code

**SAFETY INFORMATION**      **RECOMMENDED PPE**

## → DIRECTIONS FOR USE

**ONLY FOLLOW THIS PROCEDURE IF YOU HAVE BEEN TRAINED AND ARE WEARING THE APPROPRIATE PPE.**

Do not use on aluminium surfaces such as range hood filters.

Store in a secure area that can be locked and segregated from any incompatible materials.

### INDUSTRIAL DEEP FRYERS - COOLED <80°C:

1. Use HDFC through foaming applicator at 1:20 for lightly baked and neat for heavy baked soil.
2. Agitate using brush or scourer pad.
3. Rinse with plenty of water.
4. Food contact surfaces such as grill plates can be rinsed with diluted vinegar solution after rinsing to ensure all alkaline residues are removed.

### GENERAL FRYER BOILOUT PROCEDURE:

1. Ensure fryer is turned off and has been allowed to cool.
2. Slowly drain oil through an oil filter until the fryer tank is empty of all oil.
3. Flush fryer with warm water to remove any debris.
4. Fill fryer with water to the appropriate fill line.
5. Add 250mL HDFC/10L water.
6. Put up signage to ensure staff are aware of the hazards.
7. Heat to near boiling, ensuring staff safety.
8. Allow fryer to soak for 30 minutes.
9. Periodically scrape oil from the sides using a fryer brush. Ensure the correct PPE is worn including heat resistant gloves, apron and face shield.
10. Turn off fryer.
11. Drain water into a heat-proof bucket.
12. Flush fryer with clean, warm water 2-3 times to ensure that all cleaning material is removed and drain fryer.
13. Wait until machine is cool enough to touch, and then wipe out any liquid residue with paper towel or microfiber cloth. Ensure no water remains.
14. Wipe down exterior of fryer.
15. Refill the clean, dry fryer with oil.
16. Continue use as per standard procedure.



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