

# PX22

# Heavy Duty Cleaning Powder

## → DESCRIPTION

An outstanding degreaser and all-purpose cleaning powder that removes a wide range of fats, oils and protein soils.

## → BENEFITS

- Cuts through heavy grease and fat deposits with ease
- 100% active ingredients making it very economical
- Combines alkaline builders and a blend of detergents for effective cleaning
- Can be used on wide range of surfaces including vinyl floors and linoleum

## → APPLICATION

Suitable for use in all areas of meatworks, food processing facilities as well as garages and workshops, fryer boil outs and a degreaser in the kitchen and laundry.



## → DIRECTIONS FOR USE

PX22 works best in warm to hot water, especially if a lot of fatty soils are present.

Soiling Level	Ratio	Quantity
General Soiling	1:160	30g/5L
Heavy Soiling	1:80	60g/5L
Very Heavy Soiling	Wet surface first, sprinkle PX22 on, then scrub in. This will give an abrasive action as well as the normal cleaning power of PX22	

Food contact surfaces must be rinsed with potable water after cleaning.

### 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 two sachets of PX22 (60g) into the water
6. Put up signage to ensure staff are aware of the hazards
7. Turn fryer on and set the temperature to 170°C, or use fryer boilout mode. Adjust the temperature according to the type of fryer used and to ensure staff safety.
8. Allow fryer to slowly boil 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

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

## → TECHNICAL INFO

Fragrance	Colour	Form	pH Level
No added Fragrance	White	Powder	12.0

## → AVAILABLE IN

Product	Code
30 x 30g Sachet	C17527
15kg Pail	C26447



RECYCLABLE PACKAGING



BIO-DEGRADABLE

**Dominant**  
dominant.com.au



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**