

TECHNICAL INFORMATION



TAB CONCENTRATE FOR CLEANING DEEP FRYERS

GRANIT TAB F



Art.-Nr. 90.600.785 45 x 75g bucket

- Universal, comfortable and quick application using a practical tablet
- Intensive dissolving power of burnt and resinified organic material
- Especially suited for targeted cleaning of professional deep fryers and oil baking equipment

APPLICATION RANGE:

For professional cleaning of deep fryers and oil baking equipment.
Drain oil from the cooled down deep fryer, fill with water up to the indicator.
Put GRANIT TAB F directly into the deep fryer or oil baking device.
Heat the deep fryer or oil baking device in the boiling programme to 80 - 100 °C for 15-20 minutes.
Drain off the cooled down loosened dirt (approx. 40 - 60 °C) and remove any dirt residues with a cleaning pad or scouring pad.
Rinse the deep fryer or oil baking device with water and then let it air dry.

RECOMMENDATION FOR DOSAGE

1 tab/10 L of water. 15-20min (80-100°C)

TECHNICAL DATA:

Appearance: solid, white
Odour: neutral
pH value in 1% solution: 13

INGREDIENTS:

5 - 15%: polycarboxylates
Shelf life: at least two years in the original packaging

LABELLING:

	Contains: sodium hydroxide, disodium metasilicate.
	Hazard statements: H314: Causes severe skin burns and eye damage.
	Precautionary statements: P101: If medical advice is needed, have product container or label at hand. P280: Wear protective gloves/eye protection. P301+P330+P331: IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. P303+P361+P353: IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water [or shower]. P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P310: Immediately call a POISON CENTER / doctor. P405: Store locked up. P501: Dispose of contents/container to hazardous or special waste collection point, in accordance with local, regional, national and/or international regulation.

Danger

TRANSPORT: UN number: 3262 / Shipping name: CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (Sodium hydroxide, Disodium trioxosilicate)/
Transport class: 8 / Packing group: II / ADR.

KLEEN PURGATIS GmbH
Dieselstrasse 10
D-32120 Hiddenhausen
Fon +49 (0) 5223 9970-40
Fax +49 (0) 5223 9970-195
info@kleen-purgatis.de

www.kleen-purgatis.de

**A company of the
BUDICH GROUP**

Date: 19.08.2022

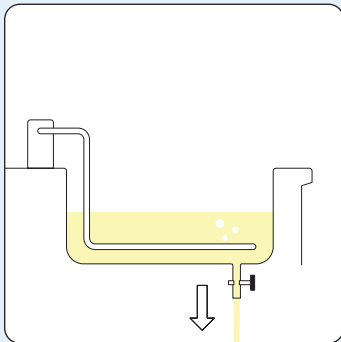
GRANIT TAB F

TAB CONCENTRATE FOR CLEANING DEEP FRYERS

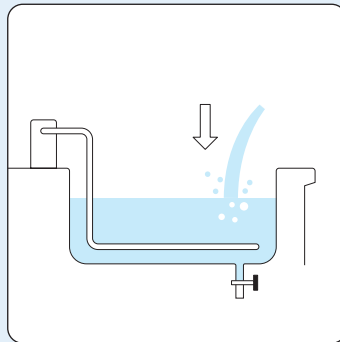


Directions for use and Dosage

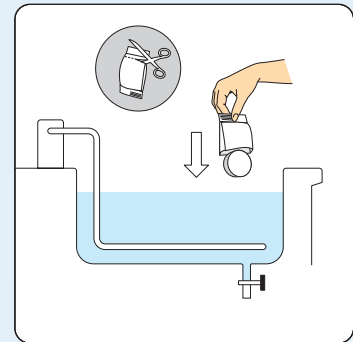
Recommondation for dosage: 1 tab/10 L of water



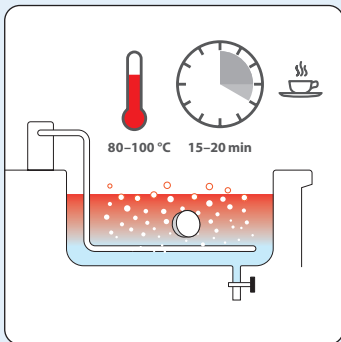
1. Drain the oil from the deep fryer once it has cooled off.



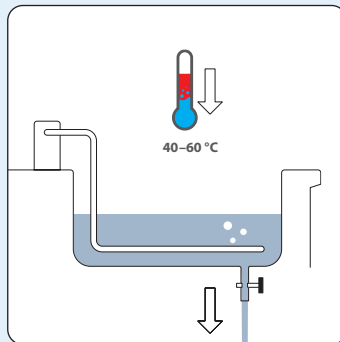
2. Fill the deep fryer with water up to the mark.



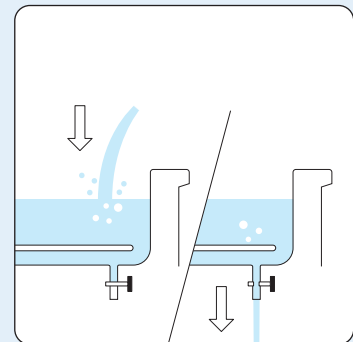
3. Cut open the foil. Put GRANIT TAB F directly into the deep fryer or oil baking device.



4. Heat up the deep fryer by using the boiling program* to a temperature of 80-100' C for 15-20 minutes. For heavy stains the time can be increased or the dosage can be doubled.



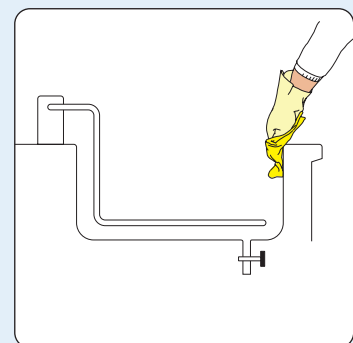
5. After the solution has cooled down (approx. 40-60°C) drain it** and if necessary clean any remaining stains manually by using a cleaning pad or pot sponge. Areas around the deep fryer can be cleaned with PURINA fat solvent.



6. Rinse the deep fryer several times with warm or cold water.

*For deep fryers without a boiling programme: Heat up the cleaning solution till it boils. Avoid overspilling of the solution and reduce the temperature as needed. The strainer can be submerged directly into the cleaning solution during the process.

**Drain the cleaning solution into a transport trolley or any appropriate container (heat- and alkali-resistant). Do NOT drain into the fat transport trolley.



7. Dry it thoroughly.