

# FAT SOLV

## CAUSTIC DETERGENT POWDER



CODE: F16

**NON-TAINING FOR FOOD AREAS •  
EFFECTIVELY REMOVES STUBBORN VEGETABLE  
OIL AND FAT CARBONISED DEPOSITS**

### RECOMMENDED USE

Food production equipment, deep fat fryers, cookers, grills, catering equipment, soak tank de-carbonising, filters.

### USE FOR:

Carbonised grease & food oil removal,

### DIRECTIONS FOR USE

#### FAT FRYER IMMERSION DIRECTIONS

Drain off old fat and refill with cold water. Add FAT SOLV at 25gms per litre. Bring solution to the boil then immerse baskets and utensils.

Allow to soak for approximately 15 minutes until grease deposits dissolve. Drain off and rinse thoroughly with clean water

**CAUTION:** This is a professional strength product and must be treated with utmost care.

Read all product instructions carefully before use. Always wear protective clothing.

FAT SOLV generates heat when mixed with water. Always pre-dissolve in **COLD** water and **NEVER** add directly to hot water.

**N.B.** Will **CORRODE** Copper, Aluminium, Zinc and their alloys. Certain plastics and textiles may be adversely affected.



### PACK SIZES



### HEALTH + SAFETY

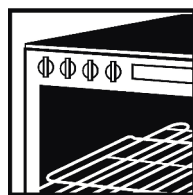
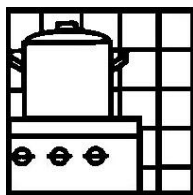
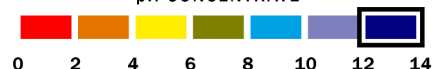
**EYES:** Rinse splashes to eyes, wash with water immediately.

**PPE:** Wear protective gloves (Alkali resistant)  
Eye protection and protective work wear.

For full Health & Safety information refer to the Safety Data Sheet.



pH CONCENTRATE



IN USE  
RISK LEVEL

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