

Soak Tank Cleaner 008

Soak Tank Cleaner 008 is a concentrated formula designed to be safe for aluminum kitchen utensils. It is safe on aluminum and other soft metals, yet still strong enough to remove grease and baked-on carbon deposits. Ideal for use on all aluminum cookware and utensils, pots and pans, grills, fryer baskets, just about anything that can be soaked.

Specifications

Color	White
Scent/Odor	None
Character	Free flowing powder
Foam	Low
pH Use Dilution	11.0 - 12.0
Phosphorus Content	5.1%
Approvals	None

Pack Sizes

4437699	12/4 pound case
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Directions For Use

Equipment: Soak tank.

1. Fill Soaking Center with about 10 gallons of water.
2. Add Soak Tank Cleaner 008 to water.
3. Continue to fill the Soaking Center with warm water to make a 30 gallon solution.
4. Mix thoroughly by raising and lowering the Soaking Center basket.
5. Load utensils slowly and carefully. Avoid splashing.
6. For maintenance cleaning of greasy or carbon-encrusted utensils, soak from 30 minutes up to 6 hours. In extreme cases, soak with repeated rinsings throughout the day. For extremely stubborn stains or baked-on carbon, overnight soaking is required.
7. When utensils are clean, manually wash in 3 compartment sink or process through dishwasher.

Safety Reminder

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is available on our website at www.uschemical.com and is also available by scanning the QR code on the label.

