



PRODUCT INFORMATION SHEET

CAUSTIC SODA

Caustic Soda is a white mini pearl, free flowing solid. Any dust or fumes have an irritant effect on the nose. Caustic Soda is used as a heavy duty cleaner to remove burnt on fat residues off equipment such as deep fryers.

FEATURES

- Caustic Soda is an extremely strong cleaner and will remove baked on soils with minimum effort.
- Caustic Soda is 100% active with no added fillers making it very economical.

HOW & WHERE TO USE

- Caustic Soda is an extremely corrosive product and must be handled with care. Always read the Material Safety Data Sheet and product label before using and follow the direction given.
- Caustic Soda can be used to clean deep fryers or other steel or stainless steel vessels. Do not use on aluminium, copper or galvanised equipment.
- To clean a deep fryer empty out all the fat, then fill with cold water. Slowly add Caustic Soda with stirring to the water at a rate of 1-2 cups per 25L capacity. Always wear chemical resistant gloves and goggles or a full face shield. Never add Caustic Soda to hot water as it rapidly heats up and will cause localised areas of steam which will cause boiling caustic solution to be sprayed all over the area. Also do not add water to caustic, always add caustic to water.
- Bring made up solution to near the boil, then switch off heat and soak for an hour or more. Drain out tank and rinse with plenty of water before drying and refilling with oil.