

TECHNICAL DATA



K-HYDROXY HEAVY-DUTY ALKALINE CLEANER

Product Description and Purpose

K-HYDROXY -heavy-duty alkaline cleaner is designed to remove burned-on carbon and other baked-on food soils. It is effective in removing oils, greased, and proteinaceous deposits commonly found throughout the food industry. It can be used in central cleaning systems, soaking operations, and immersion tanks. It can be used for boilout with foam and gel, and in re-circulating systems of breweries, dairies, bakeries, meat, poultry, canning, and other food plants.

Features/Benefits

Economical

Concentrated

General Usage Directions

K-HYDROXY can be used as a recirculation cleaner at a concentration of 1 ounce to 3 ounces per gallon depending on the soil load.

Approximate use concentration when applied as a foam is 4 to 6 fluid ounces per gallon with the addition of 1/2 gallon **FOAM-IT** foam additive per 50 gallons of makeup solution.

For gel application, use one gallon of **K-HYDROXY** cleaner to 6 ounces of Jelling Agent gel additive with 9 gallons of makeup solution.

A boilout operation such as deep fat frying equipment will require concentrations of approximately 4 to 6 fluid ounces per gallon, depending on the degree of soil present.

When **K-HYDROXY** cleaner is used in soaker tanks for immersion cleaning of parts and equipment, concentrations will generally range between 4 to 6 ounces per gallon at a temperature of 180 degrees F. to boiling.

K-HYDROXY cleaner as a liquid can be proportioned through the drum



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proportioner, the positrol, hydromaster and supply line system.

K-HYDROXY is most suitable dispensed to automated systems via the modular liquid feeder.

Physical Properties

Appearance	Colorless liquid
Odor	None
Biodegradable	Yes
pH (1% solution)	10.0-12.0
Foaming	Low, controlled
Phosphates	None

Caution

K-HYDROXY cleaner is safe on steel, iron, chrome, nickel, stainless steel, copper, and brass. Do not use on soft metals, aluminum, or galvanized.

STORAGE:

Protect from freezing. If product should freeze, thaw (80 degrees F. to 90 degrees F.) and mix well before using.

KEEP OUT OF THE REACH OF CHILDREN

CAUTION:

DANGER: Contains Sodium Hydroxide. DO NOT TAKE INTERNALLY. When handling, wear goggles or face shield and gloves. DO NOT GET IN EYES, ON SKIN, OR ON CLOTHING. In case of skin contact, flush with plenty of water; for eyes, flush with plenty of water for at least 15 minutes and GET MEDICAL ATTENTION. Conduct steam cleaning with adequate ventilation so that operator is not breathing fumes constantly. When making solutions, add compound to water slowly and stir thoroughly.

ACCEPTABILITY:

K-HYDROXY cleaner is authorized by the USDA for use in federally inspected meat and poultry processing plants.



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