

Avance™

Warewashing Solutions

Pit Piranha



- Powerful cleaner degreaser for kitchen equipment
- Concentrated and cost effective degreaser
- Specially formulated for baked-on grease
- Fast acting

Pit Piranha is a concentrated cleaner degreaser for commercial kitchen equipment. Pit Piranha is strong enough to remove baked-on grease for commercial fryers and range hoods as well as ovens. Pit Piranha is specially formulated to attack dirt and grease on contact, saponifying and converting it to a rinsable consistency. Any residue is easily rinsed with water.

Pit Piranha can be used for these applications:

- Range hood and canopy cleaner
- Grease filter cleaner
- Deep fryer cleaner
- Stove and range cleaner
- Grill cleaner
- Exhaust fan cleaner

Pit Piranha

directions

Pit Piranha is a powerful concentrated product. Use Pit Piranha undiluted on warm surfaces (100 - 150°F). Allow Pit Piranha to penetrate soil for 5 to 15 minutes depending on the degree of grease build up. Rinse with wet sponge or flush with potable water to remove soil and residue.

Note: Pit Piranha is not recommended for use on aluminum and care should be used around painted surfaces.

Please review label and MSDS for all product directions, precautions and first aid information.

technical data

Appearance: Clear amber liquid

pH (concentrated): 13.5

Density: 10.4 lbs/gal

Flash Point: >200°F (TCC)

Shelf Life: Minimum one year

Solubility in Water: Complete



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