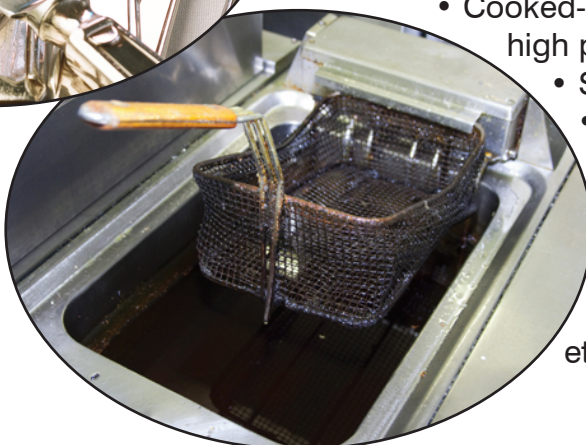


# Presoak & Boilout Powder



- A powder available in convenient sizes
- Carbonized grease and oils are instantly dissolved and held in suspension
  - Cooked-on food soils including difficult, high protein deposits are removed
  - Strong, caustic alkali
  - Use in bus pans on flatware
  - Use to clean fryers, oven racks, broiler pans
  - A laundry additive/reclaim to salvage severely stained and gray towels, sheets, table linens, etc.



Avance Presoak and Boilout is a strong, caustic, alkali degreaser that can perform multiple duties. In the kitchen, add to bus pans to remove dried and stubborn food from flatware, utensils and plates. Soak greasy hood filters, oven racks, and stainless cookware to remove baked-on grease and oils. Melts away carbonized grease in fryers. Regular use keeps fried foods tasting good.

# Presoak & Boilout Powder

## flatware presoak directions

Dissolve 1 to 2 ounces of powder per gallon of warm water in a bus pan or sink. Dosage varies by soil severity. Soak flatware or other objects from 1 to 5 minutes depending on soil, then rack and pass through dishwasher. Soak dirty pots and pans or greasy implements as long as necessary. For best results, consult your State Cleaning Solutions Service Representative.

## fryer use directions

**Allow fryer and oil to cool before handling.**

**Use protective eyewear and rubber gloves.**

Drain cooking oil. Remove baskets and scoop out any debris at the bottom of the fryer. Wipe up excess oil with paper towels. Fill fryer with water to ½" below fill line. Add Avance Presoak & Boilout at a rate of 2 to 5 ounces per gallon. Fill fryer the rest of the way with water. Stir to dissolve powder.

Turn fryer "On" and bring water to a gentle boil. Replace baskets. Continue to boil until fryer is clean.

Any greasy stainless equipment may be cleaned by placing in fryer during the cleaning process.

Turn heat control "Off". Remove baskets and take to the 3 Compartment Sink. Scrub with brush in hot detergent solution. Rinse with water. Submerge in Sanitizer solution (@ 200 ppm quat) for 1 minute. Place on drain board and allow to air dry. Scrub interior of fryer with brush. Wash exterior of fryer with sponge and hot cleaner solution. Drain unit. As solution drains out, continually add cold water to fryer to gradually cool unit. Fill fryer to top with clean tap water and add 6 to 8 ounces of vinegar to neutralize cleaner residue. Dip sponge into solution and wipe exterior. Drain and flush with clear water. Return basket to fryer. Allow to completely dry before filling with cooking oil.

## laundry relcaim use directions

To clean-up severely stained or soiled white linens, add 4 lbs. per hundred weight of dry linen to washer. Product can be added to powder hopper to be dispensed during the detergent cycle. Suggest a stain cycle or a detergent cycle of 8 to 12 minutes is used. For use in stainless, commercial machines only. Not to be used on colored linen as some bleaching may occur.

## technical data

**Appearance:** White, granular powder

**pH:** >12.5

**Density:** 49.5 LB's / Cu. Ft.



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