

Food Processing

Steam Cleaning

Oil Muncher is a concentrate which may be used in steam cleaners and other cleaning equipment, as well as all food processing areas and equipment in any food processing capacity. The dilution rates are 1 to 2 pints of Oil Muncher to replace every 4 pounds of caustic powder previously used, or 2 ounces per gallon at the nozzle of the steam gun. The concentration may be made as high as 1 to 1 in the solution tank. This is true because there are no powders in Oil Muncher to fall out of the bottom of the tank and subsequently clog small orifices and tubing, or create scale on the steam coils. This highly-concentrate solution may be varied to fit any job by a single turn of the metering valve.

Oil Muncher is safe for any surface that will tolerate steam. Because of its colloid action, Oil Muncher keeps scale from forming in the steam coils, reducing maintenance of the steam cleaner and nearly eliminating the need to pull apart the unit to clear and clean the orifices and tubing.

Food Processing Hand Cleaner

Oil Muncher makes an excellent hand cleaner at 1 part Oil Muncher to 1 part water and will enable your porter and kitchen help to stop wearing rubber gloves since there is no irritation to normal skin as there is with most commercial detergents. Use Oil Muncher straight if hands are extremely dirty. Rub it into the skin thoroughly, add a little water, and rub again. Rinse completely for a few seconds. Oil Muncher will defat normal skin if used for a prolonged period. Use of a lanolin lotion will reverse this effect.

Note” by using Oil Muncher as a hand cleaner and rinsing residue down the drain, you will be providing a drain cleaning maintenance program by introducing Oil Muncher microbes into the drainage system.