

# CLEANING LABORATORY EVALUATION SUMMARY

SCL #: 2000  
 DateRun: 01/12/2000  
 Experimenters: Jason Marshall, Nicole Vayo  
 ClientType: Cleaner Manufacturer  
 ProjectNumber: Project #1  
 Substrates: Steel  
 PartType: Coupon  
 Contaminants: Greases  
 Cleaning Methods: Immersion/Soak  
 Analytical Methods: Gravimetric

Purpose: To evaluate client supplied cleaners for the removal of animal fat from oven-like materials.

Experimental Procedure: The four cleaners supplied were diluted to the requested concentration, 8oz/128oz, using DI water. The products were heated to 150 F on a hot plate. Twelve preweighed coupons were coated with the contaminant mix and dried for an hour in an convection oven at 400F. After cooling to room temperature, coupons were weighed again. Three coupons were sprayed with three pumps of the spray bottle and allowed to soak for ten minutes. After the soaking, the each coupon was wiped with a paper towel for no more than five minutes. If the coupon was cleaned under the five minutes, the time required for cleaning was recorded. Coupons were weighed again and cleaning efficiencies were calculated.

SUBSTRATE MATERIAL: Steel Coupons, AISI 8620

CONTAMINANTS: Animal fat (bacon grease); Vegetable Oil (Crisco Shortening)

CONTAMINATING PROCESS USED: Coupons were coated with a 50-50 mix of animal fat and vegetable oil using a hand swab and aged for one hour in an oven at 400 F.

CLEANING METHOD: Spray cleaner onto coupons and let sit for ten minutes. Wipe using paper napkin until clean or five minutes.

Results: Under the specified operating conditions, none of the cleaning products were effective in removing the animal-vegetable mix. Table 2 lists the results of the testing and the observations made during the wiping portion of the trial.

Table 2. Cleaning Efficiencies

	Sysco	SS RH500	SS F1	SS F2
Coupon 1	-0.26	0.23	0.47	0.21
Coupon 2	0.48	0.74	15.29	0.08
Coupon 3	28.36	0.17	1.39	2.64
Average	9.53	0.38	5.71	0.98

Towel stuck to surface and removed more contamination than the wiping alone resulting in the increased efficiency.

Summary:

<b>Substrates:</b>	Steel				
<b>Contaminants:</b>	Greases				
<b>Company Name:</b>	<b>Product Name:</b>	<b>Conc.:</b>	<b>Efficiency:</b>	<b>Effective:</b>	<b>Observations:</b>
Sysco Corporation	Fryer & Grill Cleaner	6	9.53	<input type="checkbox"/>	
Safe Science Inc	RH 500	6	0.38	<input type="checkbox"/>	
Safe Science Inc	Heavy Duty Kitchen Cleaner F1	6	5.71	<input type="checkbox"/>	
Safe Science Inc	Heavy Duty Kitchen Cleaner F2	6	0.98	<input type="checkbox"/>	

Conclusion: Additional evaluations should be made using a increased concentrations of the cleaning solutions.