



DEEP FAT FRYER CLEANER

DESCRIPTION

In most food service applications, the kitchen contains a deep fryer. Periodic cleaning of this piece of equipment ensures a minimum of flavor transfer. It also reduces carbon crusting. Crusting will inhibit heat transfer and act as insulation. Once the grease or oil has crusted, or burned on the surface of the fryer, it becomes increasingly difficult to remove. For this reason, it is recommended that the fryer be emptied and the oil filtered on a daily basis. Depending on the temperature maintained in the fryer, and type of oil used, it will need to be thoroughly cleaned every 25 to 40 hours of operation.

INSTRUCTIONS

The size and style of fryers vary greatly. Read and follow manufacturers recommendations on cleaning. Type of oil, and average temperature of the fryer will greatly affect the amount and duration of cleaning compound required. In most situations, fill the fryer with water above the normal level of oil. Heat water. Add one pound of cleaner per gallon of water. Allow heat to rise to near maximum range. Allow dwelling. Turn heat off. Allow cooling. Dispose of wastewater in a manner approved by local authorities. Scrub and rinse with warm clear water. Rinse again before returning oil.

FEATURES

- V Economical
- V Dissolves instantly in water
- V Works well in all water conditions
- V High active content
- V Aggressive on grease and oil
- V Reduces carbon crusting

SPECIFICATIONS

Appearance:	White/tan Powder	Biodegradable:	Yes
Odor:	Bland	USDA Approval:	Yes
Specific gravity:	1.10 - 1.20	Detergency:	Excellent
pH:	13.0 - 14+		

SAFETY

WARNING: Contains Corrosive Material. Keep this and all cleaning compounds out of the reach of children. Wear hand, arm, eye, and face protection when using. Do not allow contacting skin. Can cause burns and irritation to skin. Product may be harmful if swallowed. Contact physician immediately. For eye contact, flush with water for 15 minutes, while contacting physician.