



fry-out

POWDERED DEGREASER FOR FRYER, GRIDDLES & SURFACES

Product Properties

COLOR: White Powder
ODOR: Lt. Vanilla
pH : 13
FOAMING: Moderate
DETERGENCY: Excellent
HARD WATER TOLERANCE: Excellent

Description

This powdered, alkaline fryer and griddle cleaner quickly breaks up and removes oils, greases and carbon deposits from hard surfaces and equipment in food service areas. A powerful blend of surfactants, penetrating agents and alkaline builders, it is versatile and effective, yet contains no caustic ingredients.

Features...Benefits

Fast Acting
Powerful
Economical
Versatile
Non-Caustic

Directions

Remove excess grease and food particles from surface before cleaning. Dissolve 2 to 6 ounces (1/4 to 3/4 cup) of this product in warm water and apply to surface by spray, brush or cloth. Allow to penetrate soils, agitate and remove soils by scraping to drain or with cloth.

Rinse thoroughly with potable water.

FRYERS - Drain and wipe out excess. Fill with above solution to near full. Heat to boil for 5 to 10 minutes.

Turn off heat, drain and flush with potable water. Wipe dry.

NOTE: Use with care on aluminum. Test a small area for discoloration before applying to entire surface.

Safety Information

KEEP OUT OF REACH OF CHILDREN

WARNING

Causes burns to eyes and skin. Harmful if swallowed. In case of contact with eyes, flush with plenty of water and seek medical attention. In case of contact with skin, flush with plenty of water and seek medical attention if irritation persists.

1100 Central Industrial Dr.
St. Louis, Missouri, 63110

toll free: 800 325 9218
main: 314 771 6600
fax: 314 771 6608

www.interconchemical.com



Letter of guarantee available upon request.

151209-0187
© INTERCON 2015

REFER TO PRODUCT LABEL AND SDS
FOR ADDITIONAL INFORMATION