Fryer Cleaner

Deep Fat Fryer Cleaner

Fryer Cleaner safely cleans fryer vessels with minimum effort. Wetting agents, water conditioners and high alkalinity easily remove heavy grease deposits. Fryer Cleaner rinses well, leaving behind clean, shiny, build-up free surfaces.

Specifications

Color	White
Scent/Odor	Bland
Character	Free flowing powder
Foam	Non-foamer
pH Use Dilution	Greater than 12.0
Phosphorus Content	1.3%
Approvals	None

Pack Sizes

057564	4/3.75 pound case

Directions For Use

Equipment: Long handled brush.

Use Dilution: 2-3 ounces per gallon of water.

1. Drain and remove loose grease.
2. Add 2-3 ounces of this product per gallon of cool water.
3. Bring to low boil and hold for 20 minutes.
4. Brush, drain, flush.
5. Rinse and neutralize with mild acid solution (vinegar and water).
6. Rinse thoroughly with clean water. Do not use on aluminum.

Safety Reminder

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is provided with each container shipped. It is also available on our website or from the distributor.

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