



DEEP FAT FRYER

HEAVY-DUTY POWDER CLEANER

DESCRIPTION

DEEP FAT FRYER CLEANER is a highly alkaline, powder detergent for the complete removal of heavy grease deposits in the fryer and surrounding areas. It is also used for cleaning drains, grease traps and grills.

COLOR: White Powder

DIRECTIONS

1. Allow fryer to cool and drain cooking oil. If it is to be re-used, filter and transfer it to a clean container or reservoir.
2. Fill the deep well with just enough water to cover the heating coils.
3. Add enough DEEP FAT FRYER (8 oz. to 10 oz. for fryers of 25 lb capacity) to make recommended strength cleaning solution when the deep well is filled with water.
4. Thoroughly mix the cleaning solution concentrate with a long handled brush.
5. Turn on heat and bring temperature to 180° F - 200°F.
6. Allow the coil to soak in the hot, concentrated solution until it is clean.
7. Add hot water to full level of deep well.
8. Bring temperature solution to slow boil, then run for 1-2 hours or until clean. Heavy deposits may require additional washing with a brush.
9. Turn off heat and drain. Add cold water to the cleaning solution as it is drained to prevent too rapid cooling and possible warping of the tank.
10. Rinse thoroughly with fresh, hot water.

DO NOT USE ON ALUMINIUM OR OTHER SOFT METALS.

PRODUCT FEATURES / CUSTOMER BENEFITS

- Highly Concentrated / Economical use costs
- High Alkalinity / Removes tough, burned-on soil

No.	Size	Qty./Unit
• 1190	20 Lbs.	1/Pail

Safety Reminder

Before using this or other products, make sure your employees read and understand the product label and the Safety Data Sheet.