

FRY KLEEN

Deep Fat Fryer Cleaner *Limpiador De Freidores Hondos*

Put grease down for the count with this powerful one-two combination— punched-up caustic cleaners and abundant water conditioners. **FRY KLEEN** is strong. Carbonized grease and oils are instantly dissolved and held in suspension. Cooked-on food deposits are softened so they can be whisked away.

Hard water? No problem! Special conditioning agents ensure full activity even in the hardest water. And, rinsing is so easy, and complete. There's no danger of residue to affect the taste or odor of food.

FRY KLEEN may be used to soak oven racks, broiler pans, and other greasy equipment.

RECOMMENDED USES:

- Deep fat fryers
- Other stainless steel equipment

BENEFITS:

- Strong CAUSTIC ALKALI DEGREASER
- Rinses COMPLETELY
- EFFECTIVE in ultra hard water

SPECIAL INSTRUCTIONS:

Highly caustic. Do not use on aluminum or soft metals.

DIRECTIONS FOR USE:

SAFETY PRECAUTION:

Allow deep fryer and oil to cool enough to handle without risk of burns.

1. Drain cooking oil.

If oil is to be reused, handle carefully to prevent contamination. Filter oil into a clean container and cover.

2. Remove baskets, and scoop "settlings" from bottom of fryer. Wipe up excess oil with paper towels.
3. Fill fryer with water to 1/2" below fill line.

SAFETY PRECAUTION:

Wear protective eyeglasses and rubber gloves.

4. Add **FRY KLEEN** to water at the rate of 2 to 5 ounces per gallon.
5. Fill fryer the rest of the way and stir to dissolve powder.
6. Turn fryer heat control to "ON" and bring water to a gentle boil. Replace baskets. Allow to boil until fryer is clean.

Grid screens, burners, or other stainless steel equipment may be cleaned by placing in fryer during the cleaning process.

7. Turn heat control to "OFF".
8. Remove baskets and take to 3-Compartment Sink.
 - Scrub with pot brush in hot Pot N Pan detergent solution.
 - Rinse with hot water.
 - Submerge in sanitizing solution for one (1) minute.
 - Place on drainboard. Allow to air dry.
9. Scrub interior of fryer with long-handled, stiff-bristled brush.
10. Wash exterior of fryer with sponge and hot cleaner solution.
11. Drain unit.

IMPORTANT: While hot solution drains out, keep adding cold tap water to fryer. This will gradually cool the unit and prevent warping.

12. When fryer has completely drained, flush or wipe out any bits of food residue that remain.
13. Fill fryer to top with clean tap water and add 6-8 ounces of vinegar to neutralize cleaner residue. Dip clean sponge into solution and wipe exterior of fryer.
14. Drain and flush with clear water.
15. Return baskets to fryer. Allow unit to air dry completely before filling with cooking oil.