



# Fryer Cleaner

## Deep Fat Fryer Cleaner

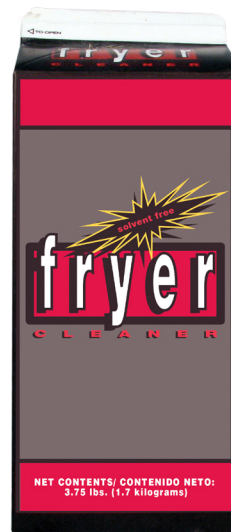
This product is designed to thoroughly clean deep fat frying vessels with a minimum of effort, labor and expense, and without harm to equipment. Due to its wetting agent content, water conditioning and high alkalinity, it does an exceptional job of removing heavy grease deposits. It also rinses well and leaves clean, shining surfaces, free from any buildup. Regular use of this product insures savory fried foods!

### SPECIFICATIONS

Color	White
Scent/Odor	Bland
Character	Free Flowing Powder
Foam	Non-foamer
pH Use Dilution	>12.0
Phosphorus Content	1.3%
Approvals	N/A

### PACK SIZES

101100070	4/3.75 lb carton
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### DIRECTIONS FOR USE

**Equipment:** Long handled brush, rubber gloves, eye protection. Do not use on aluminum. Wear rubber gloves.

**Use Dilution:** 1-3 ounces per gallon of water.

1. Drain and remove loose grease.
2. Add 1-3 ounces of product per gallon of cool water.
3. Bring to low boil and hold for 20 minutes. Brush, drain, flush.
4. Rinse and neutralize with mild acid solution (vinegar and water). Drain.
5. Rinse thoroughly with clean water.

**NOTE:** This product may also be used to degrease concrete, quarry tile, or unfinished wooden floors. Always wear rubber gloves if skin will contact cleaning solution. **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 available on our website at [www.uschemical.com](http://www.uschemical.com) and is also available by scanning the QR code on the label.