

FRYER CLEANER

High Quality Carbon and Fryer Cleaner

Applications

High Quality Alkaline Cleaner for Deep Fat Fryers, Grills, Ovens and for Removal of Burned-on Food.

Physical Properties

Color	White powder
Scent	Odorless
pH (1%)	>12
Phosphorous content	0%
Biodegradability	100%

Directions for Use

DEEP FAT FRYERS: Drain oil and remove food debris. Fill with water to grease line. Add 2-5 oz. of this product. Bring to a low boil for 15-20 minutes. Cool, brush vigorously, drain and flush. Rinse and neutralize with GRILL NEUTRALIZER. Rinse and drain one final time. Do not use on aluminum. OVEN AND GRILL BURN-ON: Dilute 4 oz. of this product in 1 gallon warm or hot water, spray on surface or place in a solution of this product in the sink for 15 minutes. Do not apply to grills hotter than 180°F.

Packaging

This product is available in 2 x 8# capsules.

Important: Read and understand label and Safety Data Sheet (SDS) for complete listing of hazards, precautions, first aid statements, and storage and handling information. SDS are available from the distributor of this product. 24-Hour Emergency Response Line 1-800-255-3924.

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CHEM TECH CA PO BOX 908 Turlock, CA 95381

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