# **Deep Fat Fryer Cleaner**

# **High Alkaline Boil-Out Cleaner**



#### **Description**

In most food service applications, the kitchen contains a deep fryer. Periodic cleaning of this piece of equipment ensures a minimum of flavor transfer. It also reduces carbon crusting. Crusting will inhibit heat transfer and act as insulation. Once the grease or oil has crusted, or burned on the surface of the fryer, it becomes increasingly difficult to remove. For this reason, it is recommended that the fryer be emptied and the oil filtered on a daily basis. Depending on the temperature maintained in the fryer, and type of oil used, it will need to be thoroughly cleaned every 25 to 40 hours of operation.

#### **Directions for Use**

The size and style of fryers vary greatly. Read and follow manufacturers' recommendations on cleaning. Type of oil, and average temperature of the fryer will greatly affect the amount and duration of cleaning compound required. In most situations, fill the fryer with water above the normal level of oil. Heat water. Add one pound of cleaner per gallon of water. Allow heat to rise to near maximum range. Allow dwelling. Turn heat off. Allow to cool and dispose of wastewater in a manner approved by local authorities. Scrub and rinse with warm clear water. Rinse again before returning oil.

## Features & Benefits

- Economical
- Dissolves instantly in water
- Works well in all water conditions
- High active content
- Aggressive on grease and oil
- Reduces carbon crusting

### **Specifications**

Appearance: White Powder

Odor: Bland
Specific gravity: 1.1 – 1.2
PH: 13 - 14
Biodegradable: Yes
Detergency: Excellent

USDA Approved Yes

#### **Dilution**

One (1) pound of powder per gallon of water

# Safety Cautions

- Keep out of reach of children
- Prior to using this or any cleaning product, make sure employees read and understand the hazard information found on the product label and Material Safety Data Sheet (MSDS). The label and MSDS will also provide information on handling precautions, protective equipment and first aid instructions which might be appropriate for this product.

#### **Available Sizes**

Case / 4x10lb Jars: Item # 218138

Pail / 50lb : Item # 218130 Keg / 100lb : Item # 218113

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