

CLEAN FRY

CONCENTRATED DEEP FRYER CLEANING POWDER

Description

CLEANFRY is a concentrated powder cleaner formulated for removal of baked on fat and carbon deposits from deep fryers..

Benefits

- ✓ Powerful caustic cleaner to provide a quick acting and economical deep fry clean.
- ✓ Effectively cleans leaving fryers clean, shiny and hygienic.
- ✓ Super concentrated powder

Where to Use

- ✓ Deep fryer cleaning and degreasing.
- ✓ Degreasing soak for extractor vents and grills.

Directions

1. Empty deep fryer of oil and clean off adhering oil using "H.D. Cleaner".
2. Fill deep fryer with water; add CLEANFRY at the rate of 40 grams per litre or one cup per gallon.
3. Bring solution to the boil and allow to cool. Contact time should be 30 to 60 minutes depending upon soilage.
4. Once this has been completed, empty deep fry solution and completely rinse with fresh water.
5. CLEANFRY will maintain your deep fryer in a bright clean and hygienic condition.
6. Regular cleaning and maintenance should be at the rate of 20 grams per litre of water

Warning

Avoid skin and eye contact. Wear rubber gloves and eye protection when using this product.

First Aid

If poisoning occurs contact a doctor or poisons information centre. PH 13 11 26. If swallowed do not induce vomiting, give milk or water and seek medical advice. If skin contact does occur remove contaminated clothing and wash thoroughly with water. If eye contact occurs irrigate with water for at least 15 minutes and seek medical attention immediately.

Packaging

CLEANFRY is available in 5 kg containers.