



Fryer Cleaner

ELIMINATES GREASE

PHYSICAL PROPERTIES

Appearance: Yellow/Orange Powder

Specific Gravity: 1.81

Odor: Characteristic

Ph (Conc.): 12-13 (10% solution)

Flash Point: N/A

PACKAGING

4x8 lbs

ABOUT THIS PRODUCT

Fryer Cleaner offers thorough elimination of encrusted grease and grime. It is highly effective in the removal of those deposits found in baking ovens, especially baked-on fats, greases and carbon. It is recommended for use on deep fryers, cookers and high temperature process equipment.

DIRECTIONS

Drain all grease from fryer. Rinse fryer with hot water to remove excess undrained fat. For a fryer holding approximately 30 lbs. of fats or oils, fill with cool water to within 3 to 4 inches of top. Add 8 ounces of product to the cold water. Boil slowly for 20 minutes. Use proportionately more or less depending upon the size of the fryer.

After termination of boiling, allow to drain slowly, and use long handled, heavy duty brush to clean sides, top, heating elements, etc. Then rinse thoroughly to remove all residue. In subsequent operations, less boiling time is required to perform this cleaning operation and the amount of product may be cut in half.

PRECAUTIONARY STATEMENTS

Prevention: Wash hands and exposed skin thoroughly after handling. Do not eat, drink, or smoke when using this product. Do not breathe dust or mists. Wear protective gloves/protective clothing/eye protection /face protection. **Response:** IF SWALLOWED: Immediately call a poison center/doctor/medical professional. Specific treatment: see first aid instructions in section 4. Rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse. IF INHALED: Remove person to fresh air and keep comfortable for breathing. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. **Storage:** Store locked up. **Disposal:** Dispose of contents/containers in accordance with local/ regional/ national/ international regulations.

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