

DEEP FAT FRYER CLEANER

Fryer Boil-Out

Heavy duty powder cleaner. Cleans grease residue and carbon deposits. Cuts through encrusted sugar and burned-on starch. No offensive odors or fumes.



PRODUCT INFORMATION:

- Heavy duty powder cleaner and degreaser for commercial fryers
- Effective cleans grease residue and carbon deposits
- Specifically formulated for the Foodservice Industry

pHAlkaline
FormPowder
FragranceOdorless
Color.....Light Brown
Packaged 18/8 oz Packets, 100/8oz Packets or 7lb Jar

DIRECTIONS FOR USE:

Remove or cover all food products in the immediate area to be cleaned. **FOR DEEP FAT FRYER CLEANING:** Fill fryer with water and add 4 oz. of cleaner per gallon of water in fryer. Bring temperature up to near boil and maintain until clean. Empty cleaning solution and rinse thoroughly with potable water. Brush sides while draining. **FOR BURNER CLEANING:** Use sufficient size container or black iron pot and add 8 oz. of cleaner per gallon of water. Bring temperature to near boiling and soak burner until clean. Rinse thoroughly with potable water. **DO NOT USE ON SOFT METALS.** This heavy duty cleaner is designed for use on steel and cast iron only. Do not use it to clean aluminum, copper, brass, bronze, magnesium, zinc, chromium plated parts, nickel plated parts, or zinc plated parts. Do not add to boiling water. While making solutions, add slowly to surface of solution to avoid splattering.

IMPORTANT SAFETY INFORMATION:



DANGER

Contains Sodium Hydroxide. Causes severe skin burns and eye damage.

Do not breathe dust. Wash hands thoroughly after handling. Wear protective gloves, protective clothing, eye protection and face protection.

FIRST AID: IF ON SKIN (or hair): Remove immediately all contaminated clothing. Rinse skin with water. **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTER or physician. **IF INHALED:** Remove person to fresh air and keep comfortable for breathing. **IF SWALLOWED:** Rinse mouth. Do NOT induce vomiting.

Store locked up. Dispose of contents and container in accordance with local, regional, national and international regulations.

Emergency Response Number ChemTel Inc. 1-800-255-3924

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