

Fresh Fryer

Deep Fryer Cleaner

KS 2711

Description

This aggressive, super-concentrated powder formula cuts through heavy grease and baked-on food with ease. Effective in all water conditions, it rinses easily for efficient, thorough cleaning.

Where To Use

Removes carbonized soil from:

- Cooking equipment
- Smoking equipment
- Grills

Features

- Easily rinsed
- Tackles tough grease
- Removes baked-on food

Directions

1



Wear safety glasses & gloves

Usar gafas de seguridad y guantes

2



Drain fryer and rinse

Drene la freidora y enjuague

3



Fill fryer with cold water, add 4 - 8 oz of product per gallon

Llene la freidora con agua fría, añada 4-8 oz del producto por galón

4



Boil for 5 - 15 minutes, drain slowly

Hierva durante 5-15 minutos, drene lentamente

5



Rinse with vinegar and clean water

Enjuague con vinagre y agua limpia

Specification Data

Color Blue

Fragrance None

pH Range (1%) 12.5 - 13.0

Dilution 4 - 8 oz / gal

Packaging

- 4 / 8 Pound

Certifications

