

Frypot Cleaning

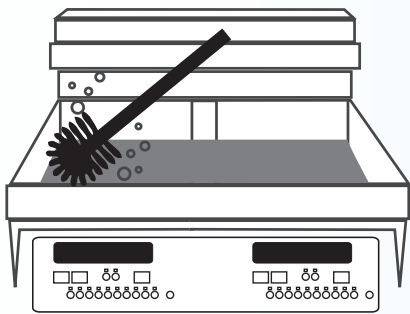
- Small 35lb fryer (5 gal): Mix in about 8oz Alconox®
- Medium 45lb fryer (6.5 gal): Mix in 8oz Alconox®
- Large 80lb fryer (11.5 gal): Mix in 16oz Alconox®
- Extra-large 140lb fryer (20 gal): Mix in 25oz Alconox®

Directions for cleaning an open-pot, tube-style or flat-bottom fryer.



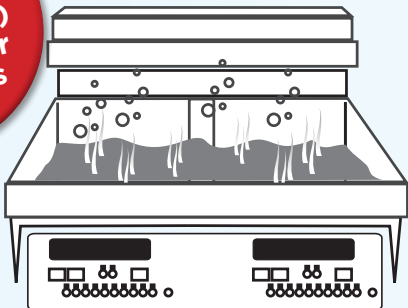
1. Drain and dispose of oil from frypot. Close the drain valve and fill frypot with hot water.

2. Dissolve 8 oz of Alconox® in the water. Fill frypot with hot water and dissolve 8 oz of Alconox® for small and medium frypot; use 16 oz for large frypot.

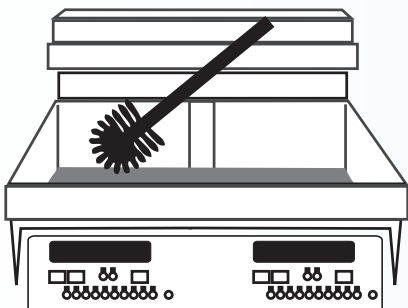


3. Scrub fryer with a nylon brush to loosen caked-on grease. Place frying baskets and utensils inside frypot to soak.

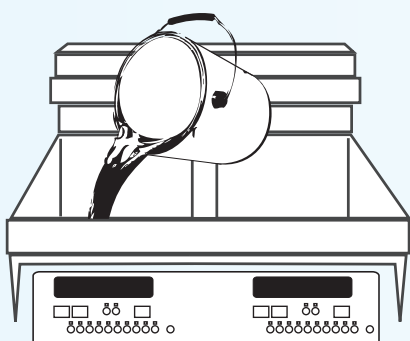
Simmer for 30 minutes (190-195°F) or soak for 2+ hours



4. If safe water heating settings are available: heat the solution, then simmer for 30 minutes (190-195°F). If heating is not allowed: cold soak for 2+ hours or leave to soak overnight if required.

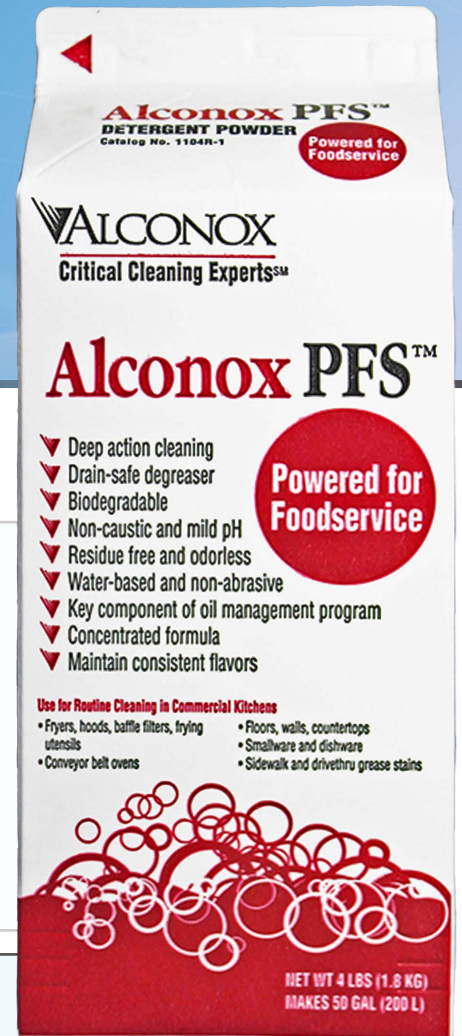


5. Drain half the water out of the frypot into a bucket. Do not drain into the filter pan. Scrub fryer with nylon brush, drain the remaining water, and then scrub again if needed.



6. Thoroughly rinse the frypot with clean tap water. Thoroughly dry the fryer.

7. Pour 2 cups of oil into the frypot and drain into bucket to remove any remaining water.



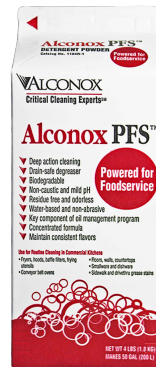
Use Alconox PFS® for routine fryer cleaning. To order use Cat No. 1144R

Safer on Staff & Gentler on Equipment

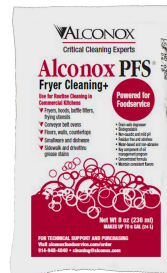
Use for Routine Cleaning in Commercial Kitchens

- Fryers, hoods, baffle filters, frying utensils
- Conveyor belt ovens
- Floors, walls, countertops
- Smallware and dishware
- Sidewalk and drivethru grease stains

BENEFITS
Drain-safe biodegradable degreaser
Non-caustic & mild pH
Odorless
Non-abrasive
Residue-free
Excellent hard surface cleaner
Concentrated
Water-based
Key Component of Oil Management Program
Maintain consistent flavors



- Unit Net Wt.....4lb/1.8kg
 - Cat No:1144R
- Sold as case of 4 x 4 lb**



- Unit Net Wt.8oz/236ml
 - Cat No:1108
- Sold as case of 8 x 8 oz.**

Concentrated detergent for soak and manual cleaning. Ideal for cleaning **food residue, oils, grease, carbon build-up, and proteins** on stainless steel, glassware, metals, plastic, ceramic, porcelain, rubber, and fiberglass.

*Each 4 lb box makes up to 50 gallons of detergent solution.

