

DEEP FAT FRYER CLEANER

VSS FAT FRYER CLEANER is a powdered “boil out” type formula. Product is added to fryer and helps reduce lengthy brushing and scrubbing. This heavy-duty formula removes caked on grease and carbon to help keep your fryer in good condition. ****DO NOT USE THIS PRODUCT ON ALUMINUM**

DIRECTIONS:

Drain grease from fryer while hot. Brush out excess. Rinse with hot water. Add 8 oz. of product/gallon of fryer capacity. Fill fryer with water. Bring to a boil, and continue boiling for 15 minutes at least. Cool and drain fryer. Rinse thoroughly before adding new grease.



PRODUCT CHARACTERISTICS

Color: White **Product Code:** VSS197
Form: Solid **Specific Gravity:** NA
Smell: Odorless **Package Size:** 10 lb. pail
pH: 13.0 - 14.0

PRODUCT DETAILS:

Boil Out: Product is designed to be added to a deep fryer and boiled to help remove heavy duty grease build up; cleaning your fryer will help ensure the taste in your deep fried foods.

Powder: Powdered formula that can be manually added and used when needed.

INDUSTRY APPLICATIONS

- 5 Star Restaurant
- Hotel Kitchens
- Fine Dining
- School/Other Cafeterias
- Casual Dining
- Banquet Halls
- Sports Bar/Restaurant
- Fast Food
- Convenient Stores
- Coffee Shops/Snack Bars

Environmentally Friendly:

VSS manufacturers this product free of phosphates and formula is biodegradable. Packaging can be recycled and disposed of at an approved waste disposal site.



KEEP OUT OF REACH OF CHILDREN
See SDS for additional product and first aid information.

