



LUSEAUX®

FRY CLEANER

A CLEANER FOR DEEP-FAT FRYERS

GENERAL DESCRIPTION: A compound designed to aid in the cleaning of deep-fat fryers. Completely emulsifies grease and removes caked-on carbons. Weekly use will help to maintain frying efficiency and aid in the preservation of the flavor of deep-fat processed foods.

ADVANTAGES:

- Strong cleaning action
- Emulsifies grease
- Removes caked-on carbons
- Helps to maintain frying efficiency

PROPERTIES:

Color	White
Odor	Odorless
Form	Granular powder
Solubility	Complete
pH-1% solution	12.0 to 13.0

APPLICATION: Drain off all grease while hot, using the hot grease to flush out loose sediment. Fill the kettle with water approximately 3 inches above the tubes or fins. Add about a cupful of **FRY CLEANER** to the water and dissolve. Then boil for about 30 minutes. Turn off heat and use a long-handled coarse fiber or wire brush to clean top, sides, fins and tubes of carbon deposits. Drain off cleaning solution slowly, brushing sides as you drain. Then rinse well. Kettles should be easily kept clean with a short treatment once or twice a week after they are once well cleaned.

CAUTION: Will cause severe burns to eyes, skin and mucous membranes. Avoid contact. Corrosive if ingested. Keep out of reach of children.

PACKAGING: Case 4/8½ lb jars

Always consult the MSDS sheet for any hazardous ingredient information, precautions for safe handling and use, health hazard data, or other information regarding this product.

LUSEAUX® Laboratories, Inc.

DETERGENTS • CLEANERS • SANITIZERS

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