



## MAINTAIN FOOD TASTE

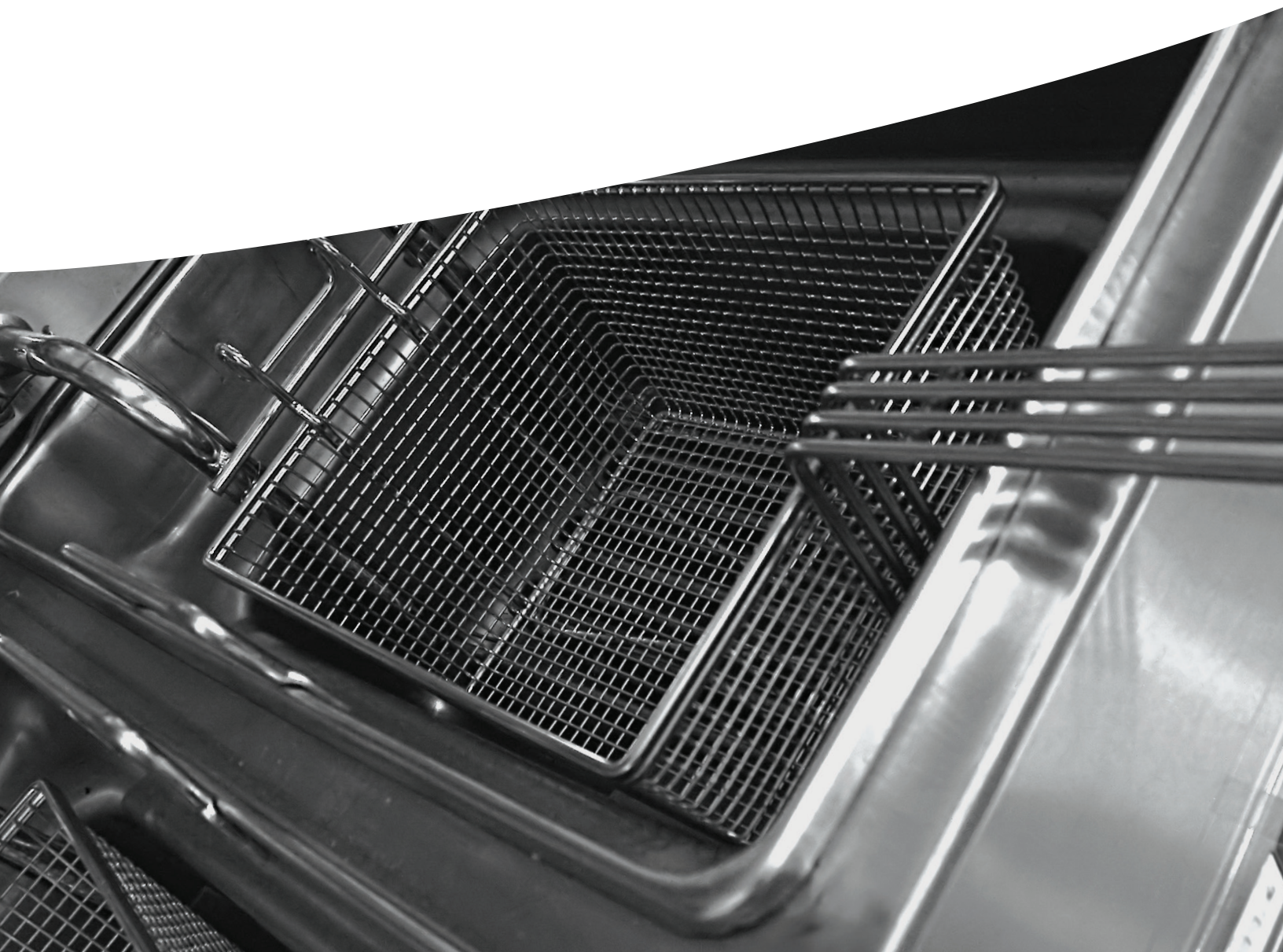
## Grease Express™ Fryer Cleaner

- ▲ Removes baked-on carbon and grease.
- ▲ Works fast to save time.
- ▲ Reduces the need for scrubbing.
- ▲ Reduces employee exposure to hot surfaces.
- ▲ No neutralization step required.

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An effective and convenient-to-use solution for tough, baked-on fryer grease.

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**Grease Express Fryer Cleaner** is a powerful deep fryer cleaner formulated to remove baked-on carbon and grease. Cost effective and convenient-to-use packets simplify the cleaning operation.

## DIRECTIONS:

1. Turn fryer off and allow to cool.
2. Drain oil. If the oil is not rancid and is to be reused, filter and transfer it to a pre-cleaned reservoir.
3. Fill fryer with cold water, adding enough to cover the heating elements. Water level should not exceed the "FILL" line of the fryer.
4. Add one packet of Grease Express Fryer Cleaner.
5. Using the boil-out setting, raise the fryer temperature to 180°-210° F and hold for 15-20 minutes. Avoid a rapid boil as this may cause the solution to spill out of the fryer.
6. Turn off fryer and allow to cool.
7. Use a brush or no-scratch pad to scrub soiled areas.
8. Drain the fryer and use a brush or no-scratch pad to scrub any remaining soiled areas.
9. Rinse with hot water at least three times to completely rinse the fryer.
10. Dry with clean paper towels.
11. Ensure the fryer is dry and free of water before refilling with oil. Excess water can break down the fresh oil and may cause spattering when the fryer is brought back up to the operating temperature.
12. Refill fryer with oil.



## FLEXIBLE DEGREASER SOLUTIONS

| PRODUCT                      | PICK CODE | SUPC CODE | PACK SIZE |
|------------------------------|-----------|-----------|-----------|
| Grease Express Fryer Cleaner | 6110307   | 4680553   | 26-8 oz   |
| Keystone Fryer Cleaner       | 6100055   | 7715420   | 26-8 oz   |