

Fryer & Griddle

Fryer & Griddle Cleaner



Applications:

Deep Fryers:

Scrape off or hose down to remove excess grease. Fill up to 10 cm (4") from the top using cold water. Dilute 1:27-1:40 and boil the solution for 30 minutes. Drain and flush off using hot water. Scrub the grease residue while it is still warm. Rinse well with potable water, then wipe dry.

Griddles:

Prepare a 1:1 solution and apply liberally using a cloth or brush. Let the solution work for 5-10 minutes; wipe clean using a damp cloth. Rinse well with potable water and wipe dry.

Oven:

Preheat oven to 80°C (180°F) then shut-off before applying. Using a brush, apply the concentrate directly to walls, racks, burners and glass. Let work for 5-15 minutes. Stubborn areas may need light rubbing using a soft nylon scrubbing pad. Rinse well with potable water, then wipe dry.

Benefits:

- Suitable for cleaning fryers, griddles, and ovens
- Formulated to remove baked on carbon, grease, and oil
- Reduces the need for scrubbing
- Leaves no residue or lingering odour
- Non-caustic formula

Codes:

- **Product Code:** 53894 (1 L)
53895 (4 L)
- **UPC:** 0 56069 53894 7 (1 L)
0 56069 53895 4 (4 L)

Dilution Rates:

Deep Fryer

1:27 - 1:40

Oven

Concentrated



Griddle

1:1

Packaging:

Bottle (1 L): 3.5" x 3.5" x 11" (9 x 9 x 28 cm)
2.5 lbs (1 kg)

Bottle (4 L): 5.8" x 5.8" x 12.3" (14.7 x 14.7 x 31 cm)
10 lbs (4.5 kg)

Box (1 L): 11.5" x 14" x 10.5"
30 lbs (13.6 kg)
12 per case

Box (4 L): 11.6" x 11.6" x 12.9"
40 lbs (18 kg)
4 per case

Available Formats:



1 L

4 L

Specifications:

Colour	Colourless
DIN	No
Odour	Mild
pH	>13.0
Viscosity	Not determined
Solvent	No
Phosphates	No
WHMIS	Yes
ECOLOGO®	No
Food Safe	Yes
Kosher	Yes
Shelf Life	Up to 3 years after manufacturing

