

BREAK DOWN TOUGH, BAKED-ON SOILS

Liquid Fryer Cleaner

- Leaves stainless steel surfaces shiny and looking like new
- Dual-action formula cuts grease
- Can be used in diluted and concentrated applications for a wide range of cleaning



DIRECTIONS FOR USE:

Fryers

1. Remove shortening or oil.
2. Fill fryer with water and add 1-2 quarts/1-2L of Liquid Fryer Cleaner.
3. Boil for 15 minutes or soak for 1-3 hours.
4. Brush all surfaces and drain.
5. Rinse thoroughly with water after use.

Ovens

1. Preheat oven to no more than 200°F.
2. Turn off oven prior to application of product.
3. Apply cleaner to soiled surfaces with sprayer and allow to stand for 1-5 minutes.
4. Agitate with brush or abrasive pad.
Rinse surfaces thoroughly with water after use.

Grills

1. Cool grill to 120°F or below before applying.
2. Apply cleaner to soiled surfaces and allow to stand for 1-5 minutes.
3. Agitate with brush or abrasive pad.
4. Rinse surfaces thoroughly with water after use.

Keep fryers and
grills clean, to help
**maintain food quality
and taste.**



PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Liquid Fryer Cleaner	6102484	7217974	4 - 1 gal

**Reliance combines the foodservice knowledge of Sysco,
with the cleaning and sanitization expertise of Ecolab.**

Our experienced and dedicated sales teams provide you
personalized support to help you run a clean and safe operation.