

MAINTAIN FOOD TASTE

Fryer Cleaner

- Removes baked-on carbon and grease
- Reduces the need for scrubbing
- Reduces employee exposure to hot surfaces



DIRECTIONS FOR USE:

1. Turn fryer off and allow to cool.
2. Drain oil.
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 Keystone Fryer Cleaner.
5. Using the boil-out setting, raise the fryer temperature to 180°–210° F and hold for 15–20 minutes.
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.
12. Refill fryer with oil.

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



PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Keystone Fryer Cleaner	6100055	7715420	26 - 8 oz

Keystone 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.