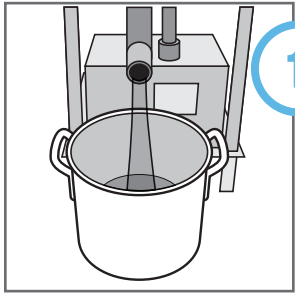


# KEYSTONE™ EXPRESS FRYER CLEANER

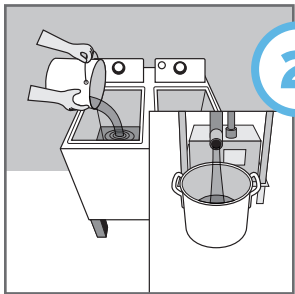
## Limpiador para freidora



1

**EN:** Confirm fryer temperature is 120 - 130°F. Drain oil and move fryer baskets to sink.

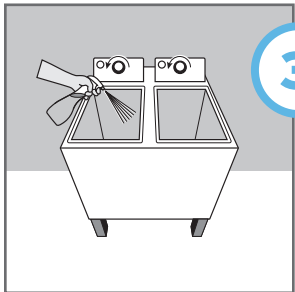
**SP:** Confirme que la temperatura de la freidora esté entre 120 - 130°F. Drene el aceite y mueva las canastas freidoras al lavabo.



2

**EN:** Using a small bucket, flush the debris out with the valve wide open. Repeat flushing as necessary until debris is cleared.

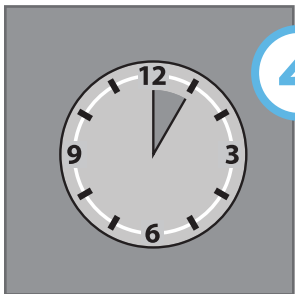
**SP:** Con la válvula de la freidora abierta, use un recipiente pequeño para drenar los restos de comida y grasa que permanezcan dentro de la freidora.



3

**EN:** Spray product into fryer, covering soiled areas completely.

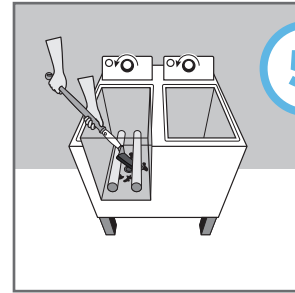
**SP:** Rocíe el producto en la freidora. Asegúrese de cubrir completamente las superficies sucias.



4

**EN:** Let product penetrate baked-on soil deposits for 1 - 5 minutes. Reapply product as needed.

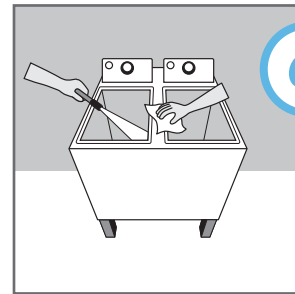
**SP:** Permita que el producto penetre en las grasas carbonizadas de 1-5 minutos. Vuelva a aplicar el producto según sea necesario.



5

**EN:** Use the Ecolab Fryer Tool Kit to remove baked-on soil in and around the fryer.

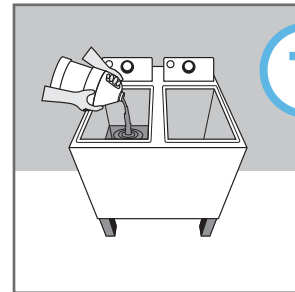
**SP:** Utilizando las herramientas para la limpieza de la freidora, restriegue dentro y alrededor de la freidora para remover la suciedad.



6

**EN:** Rinse fryer with hot water (min. 110°F) and wipe down with a microfiber towel or a clean rag.

**SP:** Enjuague la freidora con agua caliente (min. 110° F). Limpie el exceso con un trapo o microfibra.



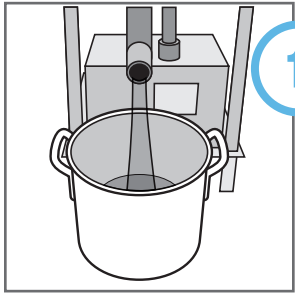
7

**EN:** Ensure the fryer is dry and free of water before refilling with oil.

**SP:** Asegúrese de que la freidora esté seca y sin agua antes de volverla a llenar con aceite.

# KEYSTONE™ EXPRESS FRYER CLEANER

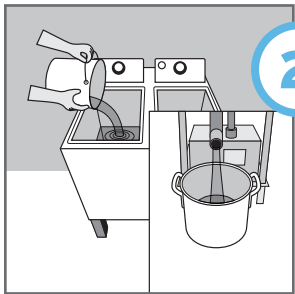
## Nettoyant pour friteuse



1

**EN:** Confirm fryer temperature is 120 - 130°F. Drain oil and move fryer baskets to sink.

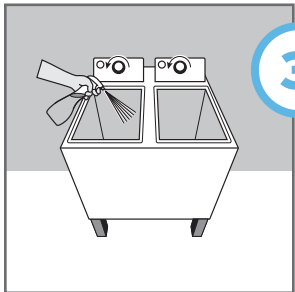
**FR:** S'assurer que la température de la friteuse se situe entre 49 °C et 54 °C (120 °F et 130 °F). Retirer toute l'huile de la friteuse et placer les paniers à friture dans l'évier.



2

**EN:** Using a small bucket, flush the debris out with the valve wide open. Repeat flushing as necessary until debris is cleared.

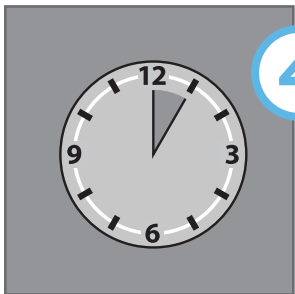
**FR:** Au moyen d'un petit seau ou d'un autre récipient, vidanger tous les débris en prenant soin d'ouvrir la soupape. Au besoin, rincer de nouveau jusqu'à ce que tous les débris soient évacués.



3

**EN:** Spray product into fryer, covering soiled areas completely.

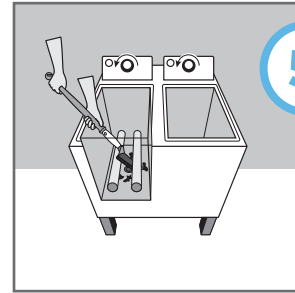
**FR:** Pulvériser le produit dans la friteuse en prenant soin de couvrir entièrement les zones souillées.



4

**EN:** Let product penetrate baked-on soil deposits for 1 - 5 minutes. Reapply product as needed.

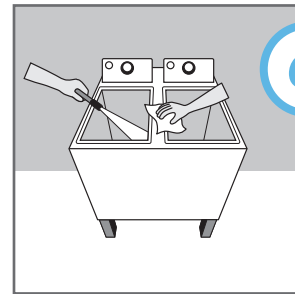
**FR:** Laisser le produit pénétrer les dépôts incrustés durant 1 à 5 minutes. Appliquer de nouveau le produit au besoin.



5

**EN:** Use the Ecolab Fryer Tool Kit to remove baked-on soil in and around the fryer.

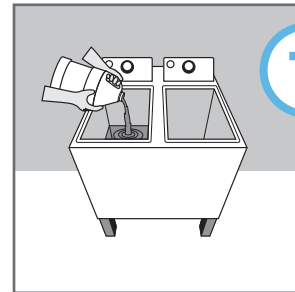
**FR:** Au moyen des trousse de nettoyage pour friteuse, frotter les résidus incrustés à l'intérieur et autour de la friteuse.



6

**EN:** Rinse fryer with hot water (min. 110°F) and wipe down with a microfiber towel or a clean rag.

**FR:** Rincer la friteuse à l'eau chaude (au moins 43 °C/110 °F), puis essuyer avec une serviette en microfibre ou un chiffon propre.



7

**EN:** Ensure the fryer is dry and free of water before refilling with oil.

**FR:** S'assurer que la friteuse est sèche et exempte de toutes traces d'eau avant de la remplir d'huile fraîche.