

Cut Your Fryer Cleaning Time in Half!

A clean fryer helps ensure food quality but complete boil outs can be time-consuming and dangerous. Now there's a better way: **Keystone Express Fryer Cleaner**.



SIMPLIFIED PROCEDURE

SPRAY



SCRUB



RINSE



KEYSTONE EXPRESS FRYER CLEANER

- Cleans fryers in as little as 20 minutes
- Gets fryers cleaner than boil out method
- Saves time and labor costs with a simplified procedure
- No gloves or goggles are required
- Is safe for soft metals — and users

To learn more,
or to ask for a demo,
contact your Sysco representative.

Visit [CleanWithKeystone.com](https://www.CleanWithKeystone.com)

SUPC CODE **5201199**
PACK SIZE **2 - 24oz**

KEYSTONE™ EXPRESS FRYER CLEANER PROCEDURES



1

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



5

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



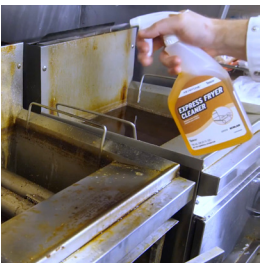
2

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



6

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



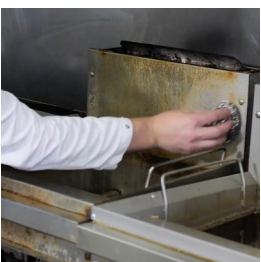
3

Spray product into fryer, covering soiled areas completely.



7

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



4

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