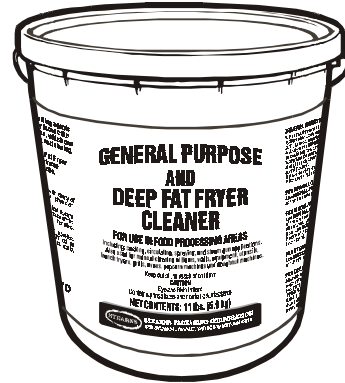


General Purpose and Deep Fat Fryer Cleaner

General Purpose and Deep Fat Fryer Cleaner effectively cleans french fryers, grills and ovens, popcorn machines and doughnut machines. Special emulsifiers and wetting agents incorporated in this powdered cleaner loosen the cooked-on and baked-on residues, which can then be removed by brushing and rinsing.

General Purpose and Deep Fat Fryer Cleaner contains no caustic or other harsh ingredients. For use with manual, circulation, spraying and spray gun applications, it is safe for use on all metals, including white metal and aluminum.



General Purpose and Deep Fat Fryer Cleaner
11 pound pail

ST-No.	Size	Case Weight
ST-970	11 pound pail	12 pounds

Directions

1. Flush surfaces with warm water immediately after using.
2. Start cleanup as soon as possible after operations stop.
3. Try to avoid cleaning hot surfaces.
4. Always use *General Purpose and Deep Fat Fryer Cleaner* as a solution by dissolving it in water.
5. Start by dissolving it at a strength of 4 ounces per gallon and adjust strength up or down until you have found the proper concentration to do the job best.
6. Have solution as hot as practical to do the job.
7. For continued daily use, rubber gloves are recommended.

Chemical Characteristics

Abrasiveno	Phosphate-Freeno	USDA Authorization ...A1
Corrosiveno	Appearancewhite powder	Non-Flammableyes
Biodegradableyes	Fragranceunscented	pH (use dilution)10-11

Ingredients

The primary ingredients in *General Purpose and Deep Fat Fryer Cleaner* are phosphates, silicates and nonionic detergents.



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