



- ✓ Ideal for cleaning deep fat fryers
- ✓ Degreases and cleans
- ✓ Suitable for floors & hard surfaces
- ✓ Degreases clothing



**Always Wear  
Correct PPE  
Check Safety  
Data Sheet**

## Hazardous Pictograms



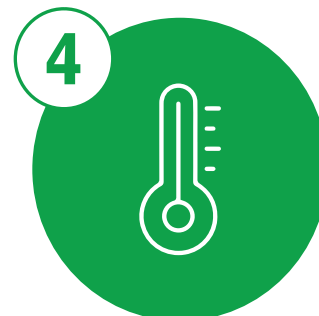
Place appropriate  
cleaning signs



Allow the fryer to  
cool down and drain  
into a suitable  
empty container



Pre-clean unit  
to remove any  
loose debris and  
excess grease



Fill fryer with water,  
add C16 and heat to  
95°C for 20 mins



Turn off and allow to  
cool down then drain  
into a suitable  
container for safe  
disposal



Rinse thoroughly with  
clean hot water and  
replace the drain plug



Ensure the fryer is  
clean & dry before  
carefully refilling  
with oil