



- ✓ 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



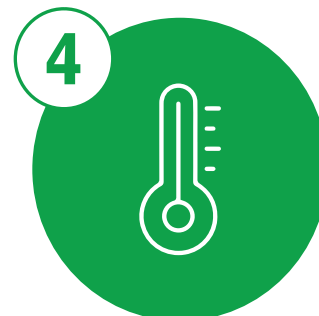
Place appropriate
cleaning signs



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