

# Deep Fat Fryer Powder

# CLEENOL

EST. 1948

Effectively removes grease and grime from catering equipment

Powder based product, for more efficient dosing.

Fragrance-free formulation, ideal for use in food preparation areas.



2.5kg | 031162

A caustic based degreasing powder, that dissolves quickly to form an effective solution that removes grease, proteins and other soiling from non-porous hard surfaces including stainless steel with ease. Ideal for use as a soaking solution to clean deep fat fryers, as well as other kitchen utensils and equipment such as baking trays.

Not suitable for use on aluminium.

## Product Info

Colour: **White**

Fragrance: **None**

pH: **>13 (1% solution)**

Shelf Life: **24 Months**

## Directions for use

For professional use only.

### For general cleaning and degreasing:

1. Dilute 25-50g product per 5L hot water.
2. Soak items to be cleaned for 15-30 minutes.
3. Agitate with a brush to remove any stubborn soiling.
4. Rinse items thoroughly before allowing to air dry.

### For cleaning deep fat fryers:

1. Dilute 25-50g product per 5L boiling water.
2. Leave to soak for 15-30 minutes.
3. Remove cleaning solution.
4. Rinse items thoroughly before allowing to air dry.

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Tel: +44(0) 1295 251 721

Email: [sales@cleenol.co.uk](mailto:sales@cleenol.co.uk)

Neville House, Beaumont Road, Banbury, Oxon. OX16 1RB.

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