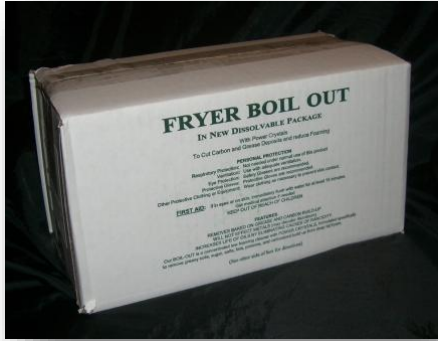


FRYER BOIL OUT

New Dissolvable Packets

With Power Crystals
To Cut Carbon and Grease Deposits and reduce Foaming



FEATURES

REMOVES BAKED ON GREASE AND CARBON BUILD-UP
WILL NOT AFFECT METALS (may discolor Aluminum)
INCREASES LIFE OF OILS BY ELIMINATING CAUSES OF RANCIDITY

Our BOIL-OUT is a concentrated low foaming cleaner with POWER CRYSTALS, formulated specifically to remove greasy soils, sugar, salts, fats, proteins, and carbonized build up from deep fat fryers.

LABOR SAVINGS -- Save time with our exclusive NO WASTE dissolvable packets. Just “drop and forget”. No messy paper or plastics to dispose. Accurate one-cup dose every time, no measuring.

COST EFFECTIVE – Clean fryers help make your cooking oil last longer.

HARD WATER PERFORMANCE -- Formulated with POWER CRYSTALS to perform in the presence of hard water.

Directions:

- Turn off fryer, drain oil out of fryer
- Fill fryer with water to the minimum fill line
- Turn fryer on to “boil-out” setting (simmer) just below boil. Do not Boil.
- DROP one 8 oz dissolvable packet into fryer (two packets for fryers over 60# of oil)
- Let solution simmer for 15-20 minutes. DO NOT ALLOW TO BOIL
- Use brush or scrub pads to clean inside of fryers.
- Thoroughly RINSE fryer with fresh potable water and dry.

USE INFORMATION

Remove all food and food packaging items from area before using this product.

Dismantle all appropriate equipment parts.

Drain oil from fryer and dispose of properly.

RECOMMEND MONTHLY USE IN EACH FRYER

HANDLING AND STORAGE: Store product inside and away from moisture. Keep plastic bag sealed around Boil-Out Packets. **Handle packets with dry hands only to prevent damage to package.**

DO NOT ALLOW PRODUCT OR SOLUTION TO COME IN CONTACT WITH FOOD OR UTENSILS