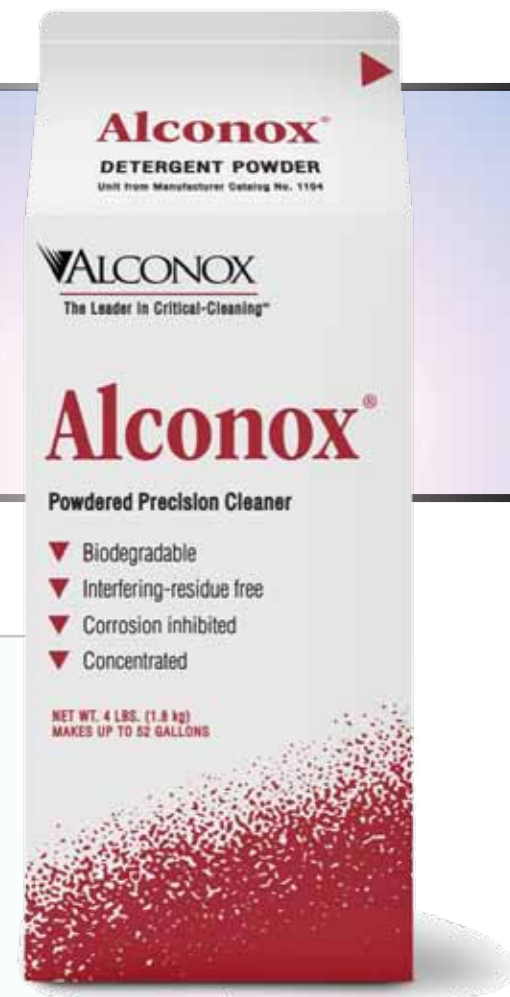


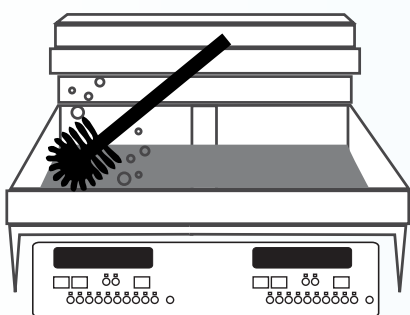
# Cleaning Directions Using Alconox Deep Action Cleaner™



Directions for cleaning an open-pot, tube-style or flat-bottom fryer.

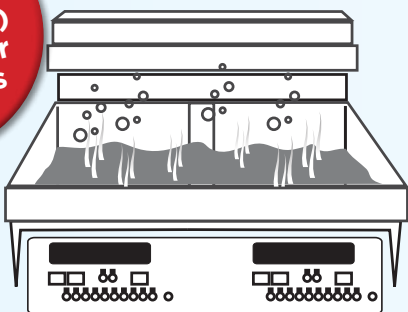


1. Drain and dispose of oil from frypot. Close the drain valve and fill frypot with hot water.
2. Dissolve 16oz (1 LB) of Alconox Deep Action Cleaner™ in the water.

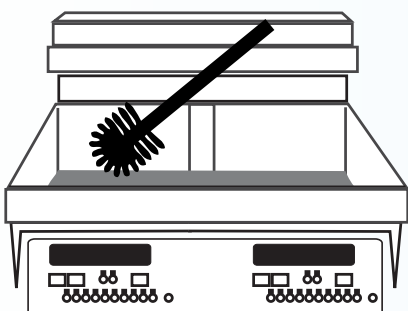


3. Scrub fryer with a nylon brush to loosen caked-on grease. Place frying baskets and utensils inside frypot to soak.

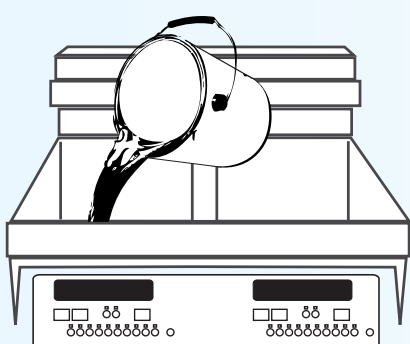
Simmer for 30 minutes (190-195°F) or soak for 2-8 hours



4. If safe water heating settings are available: heat the solution, then simmer for 30 minutes (190-195°F). If heating is not allowed: cold soak for 2-8 hours or leave to soak overnight if required.



5. Drain half the water out of the frypot into a bucket. Do not drain into the filter pan. Scrub fryer with nylon brush, drain the remaining water, and then scrub again if needed.



6. Thoroughly rinse the frypot with clean tap water. Thoroughly dry the fryer.
7. Pour 2 cups of oil into the frypot and drain into bucket to remove any remaining water.