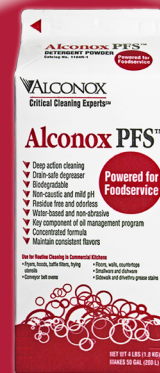


ALCONOX PFS™

POWERED FOR FOODSERVICE



1

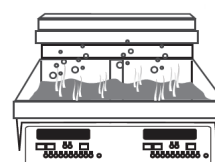
**FRYER
SOAK**



1 cup



**FILL 35 LB
FRYPOT**



**RINSE THOROUGHLY
3 TIMES & DRY**

2

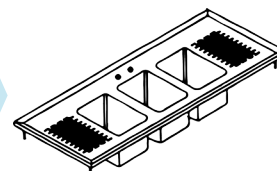
SOAK



2 cups



**FILL SINK
BASIN**



**RINSE THOROUGHLY
3 TIMES & DRY**

3

**SCRUB
BUCKET**



1/2 cup



4 GALLONS



**RINSE THOROUGHLY
3 TIMES & DRY**

4

SPRAY



2 tsp.



1 QUART



**RINSE THOROUGHLY
3 TIMES & DRY**

Alconox PFS™ Benefits

Purity, Performance, Power
Deep Action Cleaning
Gentler on Fryer
Superhero Strength
Respect the Recipe
Customer Satisfied
Builds Moral
Odorless
Mild Alkaline Detergent
Helps Pass Inspections
Better This Stuff
Oil Life
Non-Corrosive
Save on Labor Costs
Company You Save on
Can Trust
Excellent Hard Surface Cleaner
Non-Safer on
Caustic Staff
Key Component of Oil Management Program
Residue-Free
Fragrance-Free
Grade-Long Shelf Life
70+ Years
ALCONOX
Critical Cleaning Experts™
Environmentally Friendly
Alconox PFS™
Mild pH
Reliability
Down Dye - to the Free Metal Clean
Water Based
Concentrated
Multiple Applications
Non-abrasive
Biodegradable Degreaser
pH 9.5
Maintain Consistent Flavors
Go-to Cleaner
Powered for Foodservice

