

VALCONOX

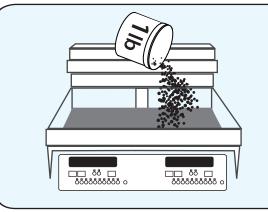
Yum

Alconox PFS\* GRE S2803 Net WT 4 LBS (1.8 MG) Makers 50 GRI (2001)

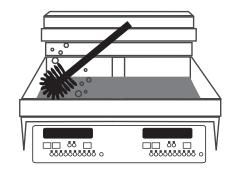


- Medium 45lb fryer (6.5 gal): Mix in 8oz Alconox<sup>®</sup>
- Large 80lb fryer (11.5 gal): Mix in 16oz Alconox<sup>®</sup>
- Extra-large 140lb fryer (20 gal): Mix in 25oz Alconox<sup>®</sup>

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

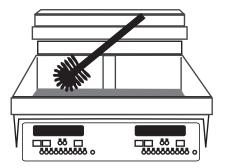


- 1. Drain and dispose of oil from frypot. Close the drain valve and fill frypot with hot water.
- 2. Dissolve 16oz (1 LB) of Alconox powdered detergent in the water.



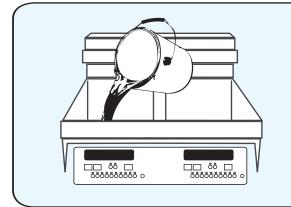
Soak for 2-8 hours

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

Use Alconox detergent every time frying oil is changed or discarded. Order Alconox use Alconox Detergent Powder GIN # 32903



## Safer on Staff & Gentler on Equipment

## Use for Routine Cleaning in Commercial Kitchens

- Fryers, hoods, baffle filters, frying utensils
- Conveyor belt ovens
- Floors, walls, countertops

## BENEFITS

Drain-safe biodegradable degreaser

Non-caustic & mild pH

Odorless Non-abrasive

Residue-free

Excellent hard surface cleaner

Concentrated

Water-based

Key Component of Oil Management Program

Maintain consistent flavors

- Smallware and dishware
- Sidewalk and drivethru grease stains



- Unit Net Wt.....4lb 1.8kg
- GIN #: 32903

Sold as case of 4 x 4 lb

Concentrated detergent for soak and manual cleaning. Ideal for cleaning **food residue**, **oils**, **grease**, **carbon build-up**, and **proteins** on stainless steel, glassware, metals, plastic, ceramic, porcelain, rubber, and fiberglass.

\*Each 4 lb box makes up to 50 gallons of detergent solution.



Stacy Silverstein | Director of Foodservice | Alconox, Inc. | ssilverstein@alconox.com | 914-610-3059 www.alconoxfoodservice.com | www.yumcleaners.com | GIN # 32903