

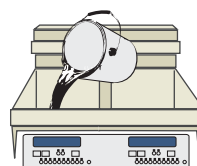
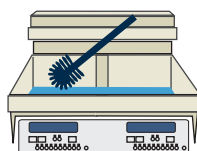
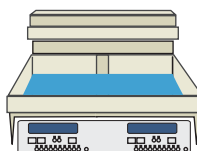
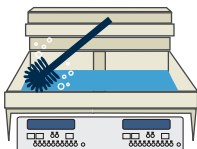
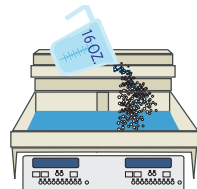
How to Clean a Fryer

Alconox PFS® Fryer Cleaning+ for YUM! Brands

Essential component to the KFC and Pizza Hut Oil and Fryer Management Program

How to Clean:

1. Drain and dispose of oil from frypot. Close the drain valve and fill frypot with hot water. Dissolve 16oz (1 LB) of Alconox PFS® powdered detergent in the water.
2. Scrub fryer with a nylon brush to loosen caked-on grease. Place frying baskets and utensils inside frypot to soak.
3. Cold soak the frypot for 2-8 hours or leave to soak overnight if required.
4. 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.
5. Thoroughly rinse the frypot with clean tap water. Thoroughly dry the fryer.
6. Pour 2 cups of oil into the frypot and drain into bucket to remove any remaining water.



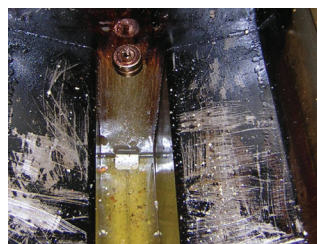
Biodegradable
Non-caustic
Multi-purpose

How Much Detergent To Use:

- Small 35–45lb fryer: Mix in 8oz Alconox PFS®
- Medium 50–80lb fryer: Mix in 16oz Alconox PFS®
- Over 80lb fryer: Mix in 25oz Alconox PFS®

How to Order:

Use GIN #32903 on your order form.



Before



After



www.yumcleaners.com

ALCONOX
Powered for Foodservice

GIN # 32903

FSYJA.3

More Ways to Keep it Simple, Keep it Safe, Make it Easy



DRAIN-SAFE | NON-CORROSIVE | NON-ABRASIVE | BIODEGRADABLE | ODORLESS | MULTI-USE

Soak



Uses: Baffle filters, frying utensils, fry baskets, smallwares, dishwares, conveyor belt ovens



Before



After

Scrub



Uses: Floors, doorways, cooking equipment, walls, fryer exterior, trash cans



Before



After

Spray



Uses: Fryer hoods, exteriors, walls, countertops, sidewalks, drivethru grease stains



Before



After

Alconox PFS® Fryer Cleaning+ for YUM! Brands

Unit Net Wt4lb/1.8kg

GIN #: 32903

Sold as case of 4 x 4 lb

Typical store use is one case per month.

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



**Interested in virtual or
in-person training?**



FSYJA.3



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