

PROMOTE FOOD QUALITY AND TASTE

Keystone Express Fryer Cleaner

- Simplifies fryer cleaning procedures saving time and labor costs
- Clean fryers help maximize fried food quality and taste
- Eliminates the need to boil-out the fryer
- No personal protective equipment needed



DIRECTIONS FOR USE:

1. Drain oil and move fryer baskets to sink while fryer is 120° - 130° F.
2. Flush the debris out by pouring water or used oil into the fryer with the valve wide open.
3. Spray Keystone Express Fryer Cleaner into the fryer, covering soiled areas completely. Let it penetrate baked-on soil for 1 - 5 minutes. Reapply as needed.
4. Scrub to remove baked-on soil in and around the fryer using the Ecolab Fryer Tool Kit. Re-wet as needed.
5. Rinse the fryer with hot water and wipe down with a microfiber cloth.
6. Refill the oil once the fryer is dry and free of water.

A breakthrough, spray-on fryer cleaner that makes it **simpler, safer** and **faster** to clean tough, cooked-on grease in the deep fryer.

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Keystone Express Fryer Cleaner	6101923	5201199	2 - 24 oz

Keystone combines the foodservice knowledge of Sysco, with the cleaning and sanitization expertise of Ecolab.

Our experienced and dedicated sales teams provide you personalized support to help you run a clean and safe operation.

