

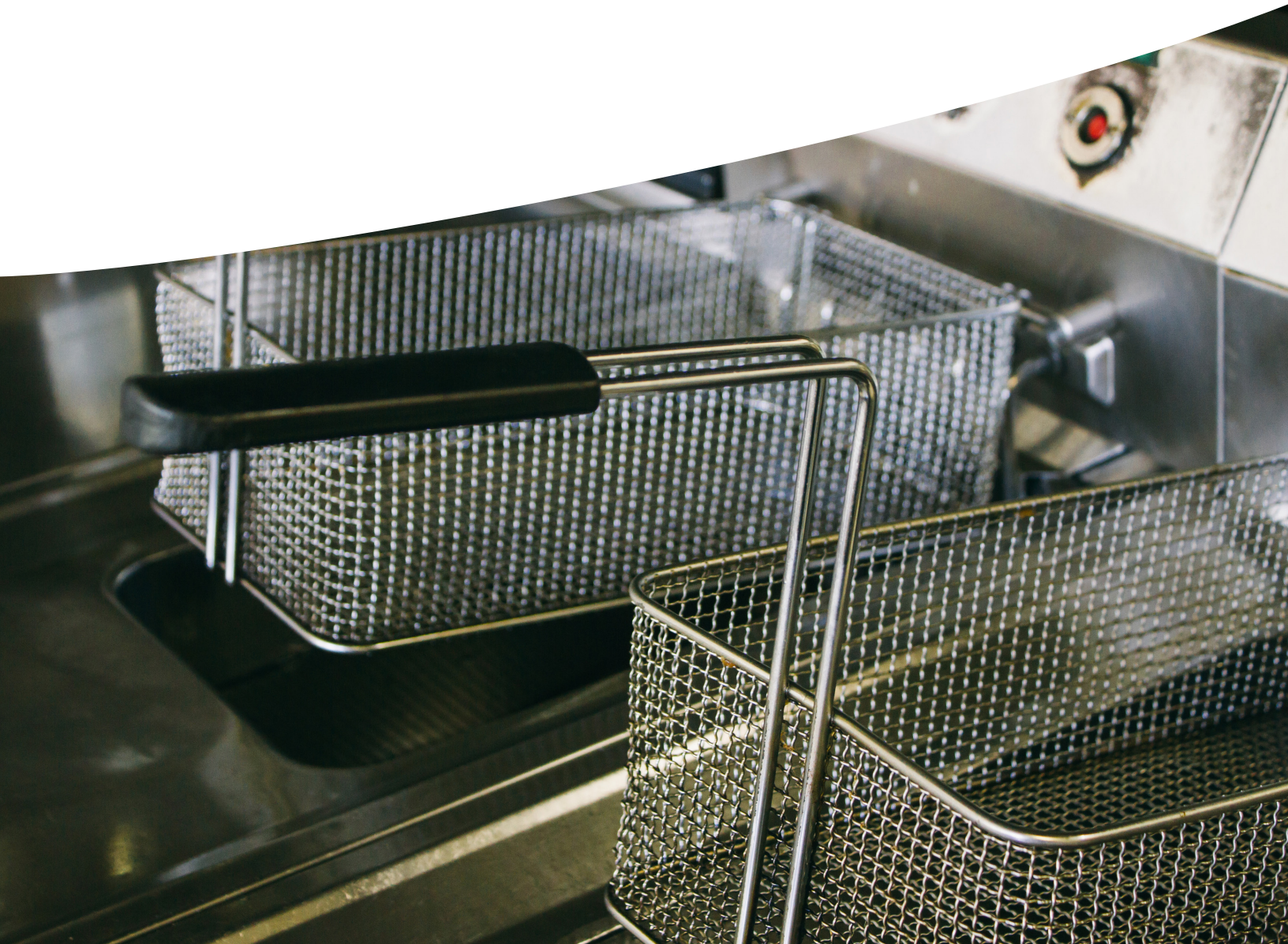


PROMOTE FOOD QUALITY AND TASTE

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

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



Keystone Express Fryer Cleaner

is a ready-to-use deep fryer cleaner formulated to remove cooked-on carbon and grease in less time, with safer procedures, supporting fried food quality and taste at a lower total cost.

Since it simplifies procedures and requires no personal protective equipment, Keystone Express Fryer Cleaner encourages the cross training of staff and increased frequency and thoroughness of fryer cleaning.

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.



Cooked in dirty fryer



Cooked in clean fryer



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.

DEGREASER SOLUTIONS

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