

etolit Fryer Cleaner

Cleaner mild alkaline.

Application/ Dosage

> **etolit Fryer Cleaner** is suitable for professional only

- Application:**
- drain off fat
 - fill deep fryer incl. baskets with water and heat to 80°C
 - Add deep fryer cleaner
 - Stubborn crusts may have to be treated mechanically
 - Drain solution, rinse and dry thoroughly

- Dosage:**
- 5-30 ml per 1 l water,
 - 10 - 20 minutes exposure time

Product Features

- > Intensive cleaner for professional use
- > Excellent for burnt-in grease and oil
- > Stainless steel fryer accessories can be cleaned as well
- > Easy to use, saves working time

Application

> For cleaning professional fryers

Important Information

- > **etolit Fryer Clean** is suitable for all food processing companies
- > Do not mix with other products, do not transfer product into other containers
- > Higher temperatures should be avoided, especially with stainless steel surfaces, as this can lead to discoloration and corrosion

etolit Clean

Special cleaner for automatic cleaning systems

Technical Data

- > Colour..... White powder
- > Density..... 1,0 g/ml
- > pH-value 14
- > Storability..... 4 years
- > Storage conditions.... Between -10 and 40°C

Ingredients

Ingredients according to the detergents regulation:
More than 30 % phosphates
Less than 5 % non-ionic surfactants

- > Chlorine: no
- > Phosphate: yes
- > NTA: no

Residual Emptying/ Disposal

- > Empty containers are recyclable and can be disposed of by the end user via DSD.
- > Information on the disposal of product residues can be found in the respective safety data sheet.

Sales Units



Can 6 x 1 kg
Art.-No.: 2001118

Hazard information/Environmental factors



Further information on our products and the EC safety data sheets can be found on :
www.etol.de

