

DIRECTIONS:

1. Wear high heat protective rubber gloves and safety glasses. Wipe out heavy sediment from the frypot.
2. Drain oil for filtering or for disposal and remove from the fryer area.
3. Fill frypot with water to the top fill line.
4. Add FRYER PUCK® Concentrated Fryer Cleaner Tablet(s) according to size of fryer.
Ratio: 1 Tablet (4 oz.) - 40# fryer
2 Tablets (8 oz.) - 75# fryer
5. Set fryer to BOIL OUT mode or 220°. BOILING AT HIGHER TEMPERATURES WILL CAUSE OVERFLOW.
6. Continue boiling for 15 minutes.
7. Turn off heat.
8. Drain BOIL OUT water from frypot.
9. Prepare a vinegar solution (1 cup vinegar to 1 gallon of water). Thoroughly rinse all frypot surfaces, baskets and accessories with the vinegar solution.
10. Completely wipe vinegar solution from frypot surfaces, baskets and accessories to avoid contaminating the oil.
11. Return filtered oil to frypot or refill the frypot with fresh oil.

TO CLEAN FRY BASKETS AND FRYER ACCESSORIES: PLACE THEM IN THE FRYER POT DURING BOIL OUT.

FRYER PUCK®

Concentrated Fryer Cleaner !!

FRYER BOIL-OUT !! Low Foaming Tablets !!

**PRODUCT NUMBER
401304001-30PK**

5 (4 oz.) Tablets

EMERGENCY & FIRST AID PROCEDURES

DANGER: May cause burns. May be harmful or fatal if swallowed. Keep Out of Reach of Children. Avoid contact with eyes and mucous membranes or prolonged contact with skin. CORROSIVE - Contains Sodium Hydroxide.

FIRST AID: EYES: Flush immediately with lots of running water for at least 15 minutes holding eyelids open. Get medical attention.
SKIN: Product is alkaline. Wash with water. Continue to rinse until no longer slippery.
INTERNAL: Drink large quantities of water or milk. DO NOT INDUCE VOMITING.

FOR FURTHER INFORMATION
CONSULT SDS

DO NOT MIX WITH OTHER CLEANING
AGENTS OR CHEMICALS

FOR HEALTH & SAFETY EMERGENCY ONLY:
1-800-255-3924

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