



CHARGE® Inside/Outside Degreaser
KAY® Fryer Cleanser

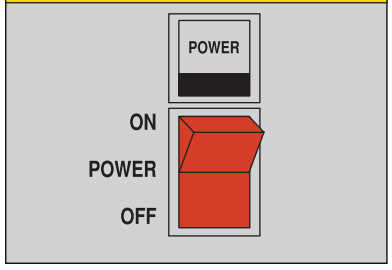
Fryer Daily & Quarterly Boil-out Cleaning Procedure

tools required:

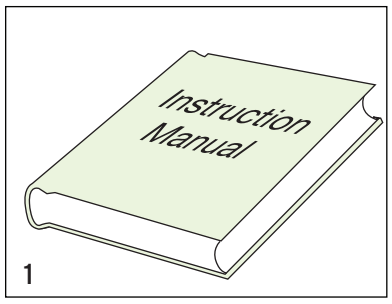
Ecolab® Hi-Temp Pad Holder and Pad
Ecolab® Hi-Temp Detail Brush
Clean, Sanitizer-Soaked Towels
Heat-Resistant Gloves
Protective Face Shield
Apron
Heat-Resistant Pail
Stainless Steel Pitcher
Clean Paper Towels

IMPORTANT: Wear heat-resistant gloves, apron and protective face shield. This procedure can be used with all fryer models.
Ecolab Hi-Temp Pad Holder and Hi-Temp Detail Brush are heat-resistant up to 176°C.

BEFORE CLEANING



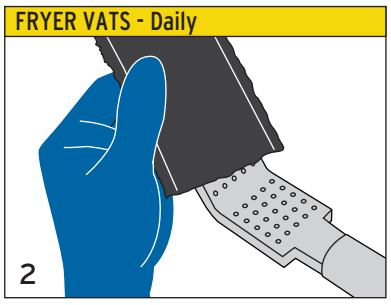
- Turn fryer OFF.
- Put on protective equipment (PPE) - heat-resistant gloves, apron and protective face shield.



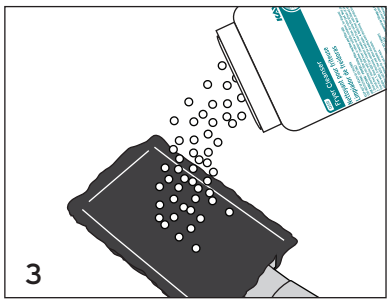
- Follow manufacturer's instructions for draining and filtering fryer shortening.

NOTE: See equipment-specific PM manual for more details.

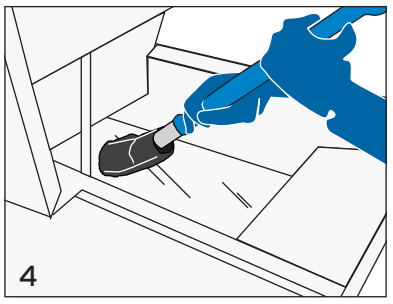
FRYER VATS - Daily



- Attach pad to the Hi-Temp Pad Holder and moisten with shortening.

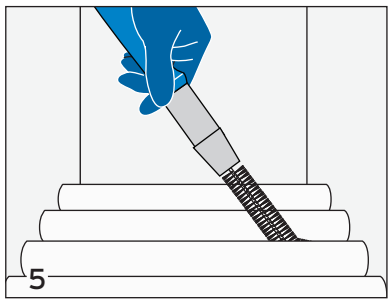


- While filtering oil, sprinkle Fryer Cleanser on pad. Scrub interior surfaces of vat.

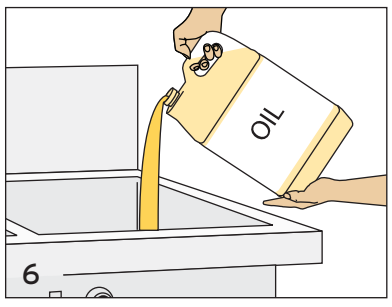


- Use the Hi-Temp Pad Holder to clean interior vat surfaces and cooking zones.
- Tool can be used to remove heavy build up from surfaces.

NOTE: Gently scrub heating elements and coils.

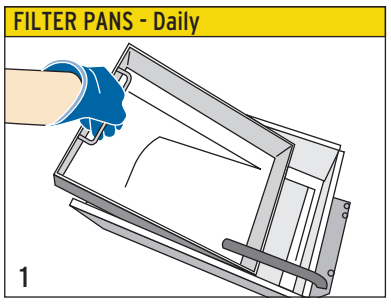


- Use the Hi-Temp Detail Brush to scrub hard-to-reach areas such as: burner tubes and heating element coils, the bottom of fry vats and removing soils from rotating hub.

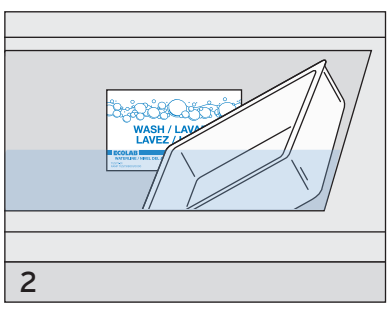


- Thoroughly rinse fry vat with shortening. Follow computer prompts to thoroughly rinse vat.
- Refill with shortening according to manufacturer's recommendations.

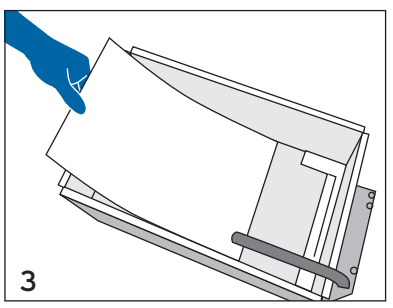
FILTER PANS - Daily



- Pull out filter drain pan.
- Remove drain pan cover, crumb basket, filter pad retaining ring, filter pad and bottom filter screen.
- Discard filter pan.

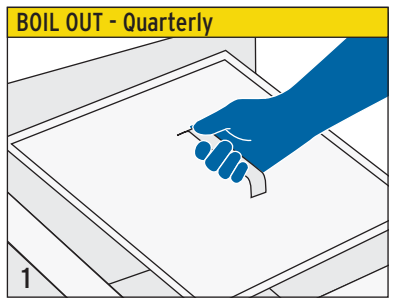


- Wash all items at the 3-compartment sink. Rinse thoroughly under **warm** running water.

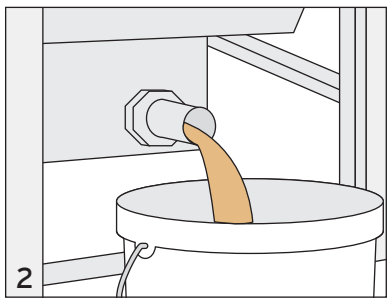


- Place a new filter pad in the drain pan. Reassemble filter drain pan and resume use.

BOIL OUT - Quarterly

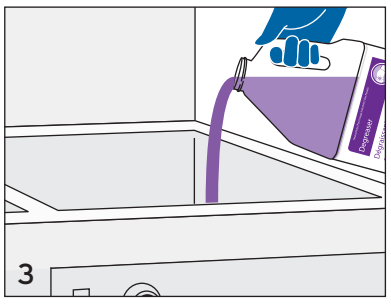


- Cover adjoining fryers.
- Put on protective equipment (PPE) - heat-resistant gloves, apron and protective face shield.
- Put fryer in DEEP CLEAN/BOIL-OUT mode according to manufacturer's instructions.

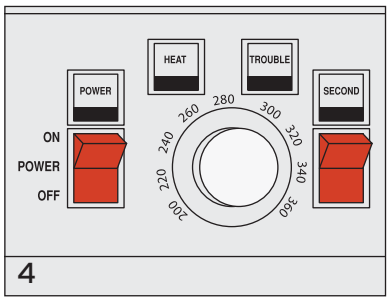


- Remove and discard oil from vat.
- Return empty filter pan to fryer.

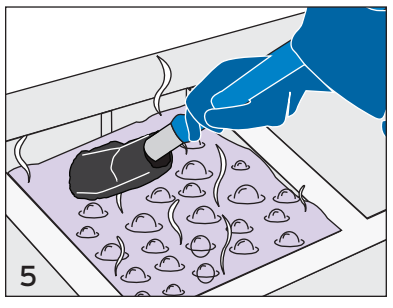
NOTE: See equipment-specific PM manual for more details.



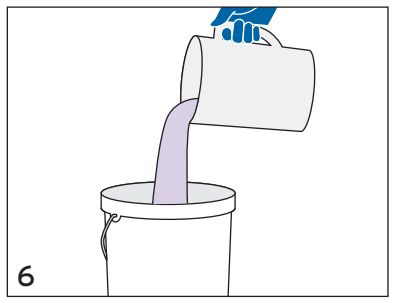
- **Full Vats:** Pour 2/3 of 4 L bottle of full-strength Inside/Outside Degreaser into empty vat.
- **Half Vats:** Pour 1/3 of 4 L bottle of full strength Inside/Outside Degreaser into empty vat.
- Fill fryer with **hot** water to 2,5 cm above oil fill line.



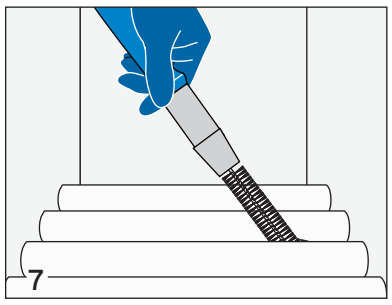
- Use fryer controller to start the BOIL-OUT cycle.
- Allow to run 60 minutes.



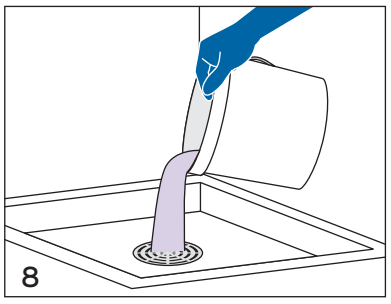
- Frequently dip Hi-Temp Pad Holder into solution. Gently brush area above solution level to remove soil from upper portion of vat.



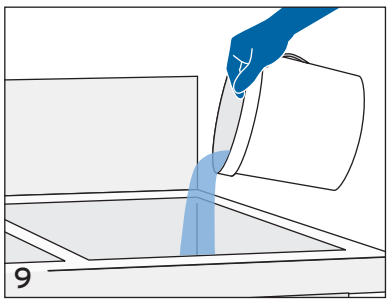
- After cleaning is complete, use a 2 L stainless steel pitcher to transfer the cleaning solution from vat to a heat-resistant pail.



- Use the Hi-Temp Detail Brush to scrub hard-to-reach areas such as: burner tubes and heating element coils, the bottom of fry vats and removing soils from rotating hub.

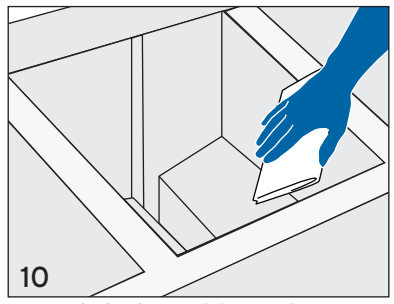


- When only a small amount of cleaning solution remains in the vat, drain into the filter pan.
- Discard solution from pail and filter pan at the mop sink.

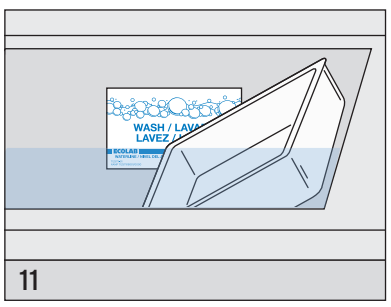


- Return filter pan to fryer.
- Rinse the vat with **warm** water and allow to drain into filter pan. Discard solution or liquids in filter pan as necessary. Do not allow water to fill filter pan more than 5 cm from the top.

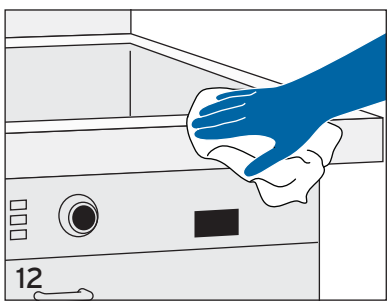
NOTE: Repeat rinse cycle at least 3 times.



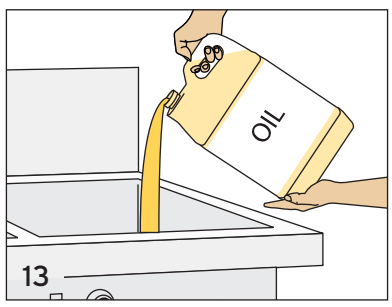
- Once rinsing is complete, use clean paper towels to thoroughly dry interior of vat.



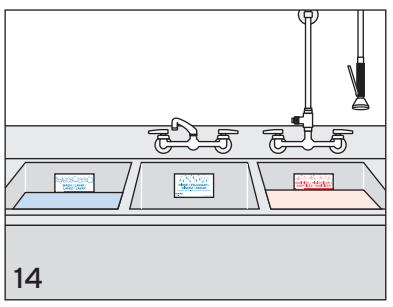
- Wash and rinse filter pan at the 3-compartment sink.
- Dry thoroughly with clean paper towels.
- Store filter pan.



- Spray a clean, sanitizer-soaked towel with Degreaser Solution. Wipe exterior of the fryer.



- Refill vat with fresh oil.
- Bring oil to cooking temperature.



- Wash, rinse and sanitize used equipment at the 3-compartment sink.
- Allow to air dry; then, store.

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