



Fryer Cleaner & Multi-Purpose Degreaser (grease is the word)

DESIGNED TO CLEAN & PROTECT:

- Fryers
- Fry Baskets
- Concrete/Tile Floors

HOW IT WORKS:

- A non-caustic powerful chemical compound designed for removal of fats, calcium's, oils, carbons, rust, and burned on grease
- Product formulation allows for overnight soak or boil out options

WHY ITS IMPORTANT:

- Proper cleaning preserves the quality of your oil and ultimately your food
- A safer non-caustic formula
- No neutralizing rinse required-saving you time and labor
- Non-Hazmat shipping- reduces additional shipping costs
- Product performance provides labor savings



RECOMMENDED PROCEDURES

FRYER BOIL OUT PROCEDURE:

1. Allow oil to cool and then drain. Remove all loose sediment and debris from fryer.
2. Fill fryer with warm water and stir in two packets of Stera-Sheen Red Label. Thoroughly dissolve crystals.
3. Turn fryer ON and allow mixture to come to a light boil for 15 minutes. Reduce temperature if necessary to prevent boil over.
4. Turn fryer OFF. Carefully drain solution and discard.
5. Brush and thoroughly rinse all interior surfaces with fresh water to remove any remaining soil material.

FRYER OVERNIGHT SOAK PROCEDURE:

1. Allow oil to cool and then drain. Remove all loose sediment and debris from fryer.
2. In the frypot, mix two packets of Stera-Sheen Red Label in HOT water to remove fried food debris and carbonized oil.
3. Soak overnight. Next morning brush clean as necessary.
4. Rinse thoroughly with water.