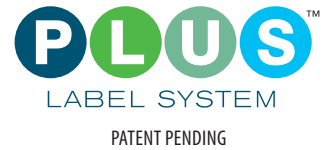


# Victoria Bay

Quality products for everyday needs.



## Deep Fat Fryer Cleaner



### DESCRIPTION

This product is a powerful alkaline powder containing an excellent synergistic system for the removal of heavily carbonized soils from food cooking and smoking equipment.

Please read entire container label for detailed instructions and safety information.

### DIRECTIONS

-  **1** Wear safety glasses & gloves  
*Usar gafas de seguridad y guantes*
-  **2** Drain fryer and rinse  
*Drene la freidora y enjuague*
-  **3** Fill fryer with cold water, add 4 - 8 oz of product per gallon  
*Llene la freidora con agua fría, añada 4-8 oz del producto por galón*
-  **4** Boil for 5-15 minutes, drain slowly  
*Hierva durante 5-15 minutos, drene lentamente*
-  **5** Rinse with vinegar and clean water  
*Enjuague con vinagre y agua limpia*

### FEATURES

- Highly alkaline
- Low sudsing
- Concentrated
- Excess water conditioners

### ADVANTAGES

- No noxious vapors
- Easily rinsed

### BENEFITS

- Great for those "baked on" kitchen applications
- Cost effective

### SPECIFICATIONS

Color ..... Blue  
Fragrance ..... None  
pH Range (1%) ..... 12.5-13.0  
Dilution ..... 1-8 oz/gal  
Density ..... n/a

### REORDER #

**K01064..... 8 pound**

victoriabayproducts.com | 255 Route 1 & 9, Jersey City, NJ 07306 | (800) 535-5053

*Guarantee: We guarantee your complete satisfaction with this product's performance. If dissatisfied for any reason, return any unused portion for credit within one year of the date of manufacture.*