

FRYFIX TAB



CLEANING TABLETS FOR PROFESSIONAL FRYERS

Cleaning tablets for degreasing and decarbonizing professional stainless steel fryers and baskets by dipping.

FRYFIX TAB quickly removes oils and carbonized grease from the fryer surface leaving it clean and sanitized.

The sanitizing action avoid the bad odors caused by the bacterial action.

Use it periodically to obtain a stronger action.

It is safe on iron, steel, stainless steel, bronze, copper. Do not use on aluminum parts.

INSTRUCTIONS FOR USE

- 1 tablet for small fryers (15 liters tank)
- 2 tablets for large fryers (25 liters tank)

METHOD OF USE

- Drain the oil from the fryer.
- Fill the tank with water and warm it up to a temperature of 50 - 55 ° C.
- Put the tablets on the filter grid and let it dissolve in warm water for at least 20 minutes.
- Rinse abundantly at the end of the cleaning cycle and dry.

PRECAUTIONS

Refer to the safety data sheet.

SHELF LIFE AND PACKAGING

24 months , 1 BUCKET OF 35 PCS