



SWISHER NO BOIL FRYER CLEANER

SAFER PROCESS

FASTER CLEANING

IMPROVED FOOD QUALITY



Fryer Cleaning is a Constant Challenge

A time-consuming and potentially dangerous task often is not done frequently enough, exposing your operation to negative consequences.

Time Consuming

The average boil out cleaning process, if done correctly takes approximately 50 minutes or more to complete

Complex Procedure

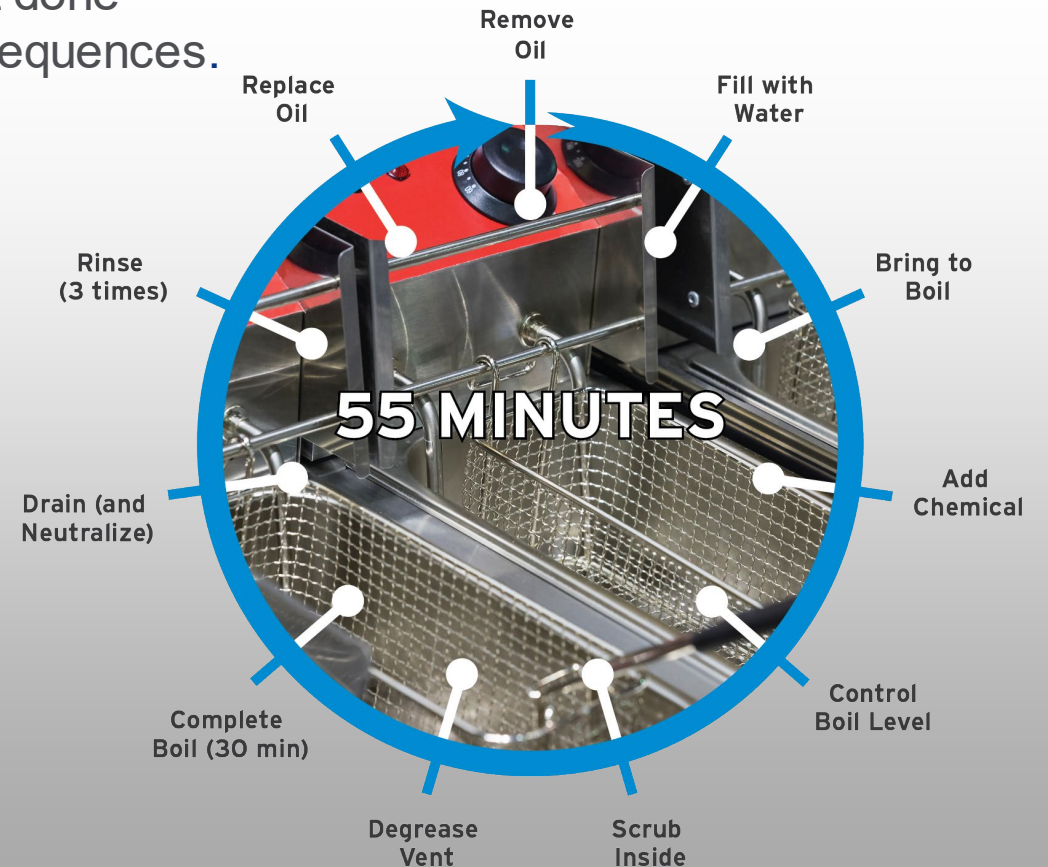
Many steps are required to fully complete fryer cleaning

Dangerous

Boil out procedure can be dangerous for employees

Difficult

Requires extensive reaching and scrubbing to clean fryer



Promote Food Quality and Safety

Breakthrough, spray-on fryer cleaner that makes it simpler, safer and faster to clean tough, cooked-on grease in the deep fryer.



Eliminates the need to boil-out fryer – saving time and encouraging more frequent fryer cleaning

No Personal Protective Equipment (PPE) required

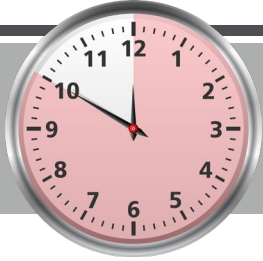
Easy to train, easy to use – anyone can learn, promoting cross training of staff

RTU formula **clings well to all complex surfaces** inside fryer

Works on warm surfaces **with no flashing**



New Process: Half the Time



Cut out the dangerous, time consuming steps.



Traditional Boil-out Process

- Turn off the fryer
- Drain the fryer oil
- Wipe excess oil from the fryer
- Fill the fryer with water
- Set to proper temp to bring to rolling boil
- Add cleaning solution and boil for 20 minutes
- Scrub fryer walls
- Drain water and cleaning solution
- Scrub the inside and outside of the fryer
- Rinse the fryer 3 times with potable water
- Wipe down and ensure fryer is dry
- Refill fryer with fresh oil

55 MINUTES TOTAL



Swisher No Boil Fryer Cleaner Process

- Turn off the fryer and drain the oil
- Wipe excess oil from the fryer
- Spray the fryer with product
- Scrub the inside and outside of the fryer
- Rinse with potable water and wipe until dry
- Refill fryer with fresh oil

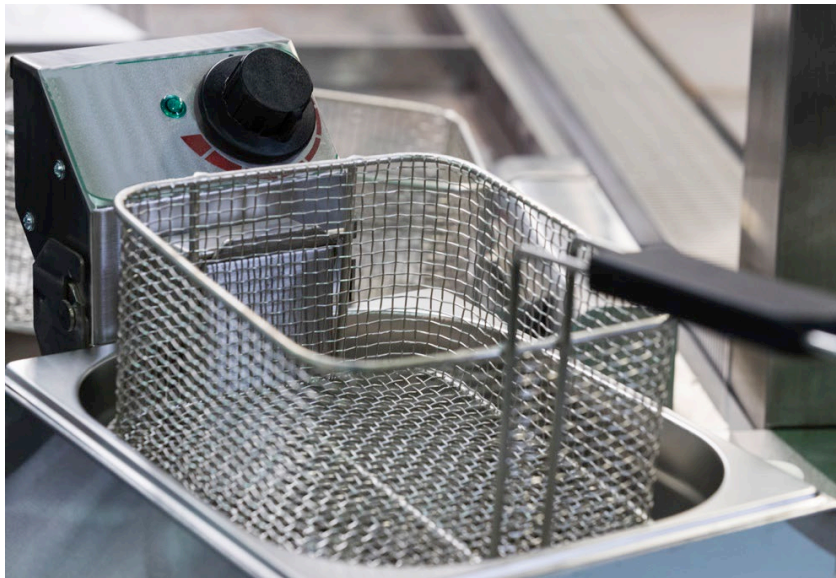
25 MINUTES TOTAL



Protect Your Reputation, Keep Customers Happy

Keep customers happy and optimize your bottom line.

Promote regular cleaning of your fryers with No Boil No Boil Fryer Cleaner



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