

SIMPLIFY YOUR FRYER CLEANING

No Boil Fryer Cleaner

An easy-to-use solution that cuts your cleaning time in half, just spray on and scrub away tough baked-on soils from your fryer.

- No Personal Protective Equipment (PPE) required for improved employee safety
- Eliminates hazardous labor-intensive boil-out cleaning method
- Extends oil life and improves the quality of fried foods
- Available in concentrated formula and RTU

**DIRECTIONS FOR USE:**

1. Drain oil and flush out debris.
2. Spray product on fryer and let penetrate for 1 – 5 minutes.
3. Scrub to remove baked-on soils.
4. Rinse and wipe fryer before refilling with oil.

**KITCHEN SPECIALTY SOLUTIONS**

PRODUCT	PACK SIZE	SWSH #	DIST #
No Boil Fryer Cleaner	2 – 24 oz	6102132	

The Swisher experienced and dedicated sales team provide you personalized support to help you run a clean and safe operation.

Call **1 800 360 SWSH** or visit **SWSH.com** for more information.

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