

an appetite for clean...



FRYER BOIL-OUT

NON-FLAMMABLE

NO CHLORINATED SOLVENTS

LEAVES NO TOXIC FUMES OR ODORS

FOR USE ON:

**Rotisseries • Deep Fat Fryers • Combi-Ovens
Ovens • Grills • Range Tops • Pizza Ovens
Conveyor Ovens • Steam Jacket Kettles**



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FRYER BOIL-OUT

CONCENTRATED DEEP FRYER CLEANER



DESCRIPTION

FRYER BOIL-OUT is a heavy duty high alkaline detergent formulated to meet the toughest cleaning tasks. FRYER BOIL-OUT has excellent cleaning capacity and high soil, fat and grease tolerance. Solutions last longer to give greater economy than ordinary cleaners.

APPLICATIONS

Excellent for use on rotisseries, deep-fat fryers, combi-ovens, ovens, range tops, pizza ovens, conveyor ovens and steam jacket kettles.

FEATURES & BENEFITS

- Non-flammable
- No chlorinated solvents
- Leaves no toxic fumes or odors

SPECIFICATIONS

FORM: Liquid	FLASH POINT: N/A
ODOR: Odorless	FLAME EXTENSION: N/A
COLOR: Purple	SOLUBILITY IN WATER: 100%
DETERGENCY: None	SPECIFIC GRAVITY: 1.11
TOXICITY: Toxic/Acute	% VOLATILE BY VOLUME: 88%
WETTING ABILITY: N/A	EVAPORATION RATE: Slow
STORAGE STABILITY: Stable	PROPELLANT: N/A
COLD STABILITY: >32°F	pH: >13
PHOSPHATES: 3.4%	BIODEGRADABILITY: No

LABEL INFORMATION

FRYER BOIL-OUT CONCENTRATED DEEP FRYER CLEANER

FRYER BOIL-OUT is a heavy duty high alkaline detergent formulated to meet the toughest cleaning tasks. FRYER BOIL-OUT has excellent cleaning capacity and high soil, fat and grease tolerance. Solutions last longer to give greater economy than ordinary cleaners.

DIRECTIONS: WEAR RUBBER GLOVES AND EYE PROTECTION WHEN USING THIS PRODUCT.

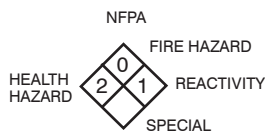
Drain and filter frying oil. Fill fryer pot with water to just under the "Full" mark. Add FRYER BOIL-OUT according to size of fryer: Ratio: 1/2 cup - 15# fryer, 1 cup - 35# fryer and 2 cups - 70# fryer. Bring to boil and continue boiling for 15 minutes. Turn heat off. Drain and rinse thoroughly. Wipe pot surface with a dry cloth. Gently scrub stubborn areas with FRYER BOIL-OUT and scouring pad, then rinse thoroughly. For daily cleaning, saturate cloth with full strength FRYER BOIL-OUT and wipe fryer pot while warm, rinse thoroughly.

DANGER: Causes severe skin burns and eye damage. May be corrosive to metals.

Do not breathe mists. Wash hands thoroughly after handling. Wear protective gloves and eye protection. If swallowed: Rinse mouth. Do NOT induce vomiting. If on skin (or hair): Take off immediately all contaminated clothing. Rinse skin with water or shower. Wash contaminated clothing before reuse. If inhaled: Remove person to fresh air and keep comfortable for breathing. Immediately call a poison center or doctor. If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Store locked up. Dispose of contents and container in accordance with local, state, and national regulations. Keep only in original container. Absorb spillage to prevent material damage. Store in a corrosive resistant container with a resistant inner liner.

CONTAINS (CAS#): Water (7732-18-5), Tetrapotassium Pyrophosphate (7320-34-5), Potassium Hydroxide (1310-58-3), Sodium Hydroxide (1310-73-2).

HEALTH	2
FLAMMABILITY	0
REACTIVITY	1
PERSONAL	B



PACKAGING INFORMATION

Available in 4 x 1 gallons.