

D-F FRYER & GRILL CLEANER



Arrow helps industry partners grow their business by delivering complete chemical solutions using a century of expertise in private brand and contract manufacturing.

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PRODUCT DESCRIPTION

Arrow's specially formulated detergent for deep fat fryers and grills quickly removes grease and carbon. Fast and effective cleaner for a variety of surfaces including chrome, stainless steel, grills, griddles, filters, hoods, urns, and rotisseries without fumes. Non-flammable.

DIRECTIONS

See label for complete directions.

Grills: Use one part cleaner to one part water, allow time for cleaner to work, scrub if necessary, rinse with water.

Ovens/Stove Top: Dilute 4-6 ounces per gallon of water, saturate area using a spray bottle or sponge, allow solution to remain for a few minutes and thoroughly rinse with water.

Deep Fryers: Remove as much grease as possible. Rinse with hot water and refill fryer 3/4 full with hot water. Use 4 - 6 ounces per gallon of water in fryer. Heat to a slow boil for 15 - 20 minutes. Carefully scrub sides and bottom using a long handled brush. Drain, rinse with hot water and rinse again.

Stainless Steel: Use 2 - 4 ounces per gallon of water.

PACKAGING

4/1 Gallon Case

SPECIFICATIONS

Physical State: Liquid

Color: Brown

Odor: Detergent

pH: > 13

Specific Gravity: 1.0 - 1.1

IDEAL FOR

Deep Fat Fryers • Chrome • Stainless Steel • Griddles
BBQ Grills • Filters • Ventilating Hoods • Coffee Urns
Rotisseries • Popcorn Poppers



Product Code: 138