

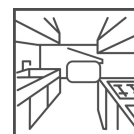
2131

FRYDET



**SANITEC**  
IGIENE SICURA

DESCRIPTION	Deep fryer cleaning tabs
SPECIFICATIONS	Professional fryer cleaning tabs, for steel baskets and fryer surfaces. Rapidly removes oil and burnt-on grease, leaving surfaces clean and shiny.
HOW TO USE AND DOSING	Cleaning fryers: drain off the oil and close the valve. Fill the vat with water to the level of the oil. Add 1 tab per 10 litres of water. Switch on the fryer and bring the solution up to boiling point, without exceeding 100°C. Cool and empty the vat then remove any residue with an abrasive sponge or brush. Rinse thoroughly with water.
SPECIFICATION	Appearance: White tab pH: 12,0 +/- 0,5
ADDITIONAL INFORMATION	
PRODUCT COMPATIBILITY	Following method of use recommendations, it can be used on most materials commonly used in kitchens. Do not use on copper, brass, aluminium or rubber utensils. If in doubt, test material compatibility on a small concealed part before use.
USE & STORAGE	The product is formulated for professional use only. Store in original containers. Avoid extreme temperatures.
PRECAUTIONS	Consult safety sheet for further information on use and disposal.
CERTIFICATIONS / COMPLIANCE	The surfactants contained in this product are biodegradable according to the criteria defined by Regulation (EC) 648/2004 and subsequent amendments.
CHEMICAL COMPOSITION	See the safety data sheet for more information on the product's ingredients



**PROFESSIONAL  
ACADEMY**



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PALLETIZATION	CODE	2131	EAN	8054633838549		
	Pcs x Box	25 Tabs = 1 Pc   6 Pcs	Volume L	1,620	Fl. Oz.	54,78
	Box x Layer	16	Peso Kg	0.5	Oz.	17,64
	Box x Plt	160				



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