


Stark Industrial 's Fryer Cleaner is a heavy duty alkaline cleaner designed to remove heavy deposits of fats, proteins, oils and grease from deep frying equipment. Not for use on aluminum, zinc, galvanized or soft metals.

DIRECTIONS: Drain existing oil. Remove and discard any excess soil remaining in the fryer tank and rinse with hot water. Fill fryer tank with hot water to the operating oil level. Add 30-60 grams (1/8-1/4 scoop) of fryer cleaner per 4.5 litres of water. Boil solution slowly for 15 to 20 minutes taking care not to let solution boil over sides. Turn off fryer, drain solution and brush loosened carbon with stiff bristle brush. Rinse thoroughly with potable water then wipe surface dry with a clean cloth.

ACTIVE INGREDIENTS: Sodium hydroxide and surfactants.



Fryer Cleaner

Heavy Duty Alkaine Fryer Cleaner


Avoid contamination of food in use and storage of this product.
For Industrial, Institutional and Food Plant Use.

☐ 10KG ☐ 20KG

WARNING: Corrosive. Causes severe burns to eyes and skin. Harmful if swallowed.

PRECAUTIONS: Wear goggles and chemical resistant rubber or plastic gloves for manual cleaning. **FIRST AID:** In case of contact with skin, treat as thermal burn, rinse for fifteen minutes. For eyes, flush with water for fifteen minutes. If irritation persists, get medical attention. **INGESTION:** Call a physician immediately. Do not induce vomiting. Give several glasses of water or milk. Never give anything by mouth to an unconscious person.

FOR FURTHER INFORMATION REFER TO MATERIAL SAFETY DATA SHEET.



MANUFACTURED AND PACKAGED IN CANADA



Halifax, NS


Phone: 1.888.709.7773

Fax: 1.888.709.9729

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