Portfolio presentation of Professional Cleaning

KLEEN PURGATIS

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Kitchen Hygiene

Safe, Fast, Effizient Fryer Cleaning – less packaging waste



Safely dissolves burnt in stains

- Universal, comfortable and fast acting tablet application
- Intenisve dissolving power of burned and resinified organic material
- Especially suited for specific cleaning of professional deep fryers and oil baking equipment
- Not suitable for alkali-sensitive surfaces (e.g. aluminium)
- Optimizing the oil consumption
- Prolonging the life time of your fryer and fryer heating elements
- Optimizing the heating times and energy consumption of the fryer

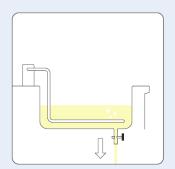
Recommondation for dosage: 1 tab/10 L of water

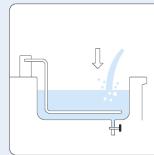
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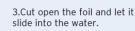
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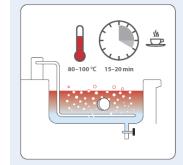




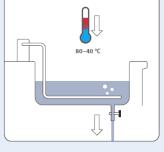
- 1. Drain the oil from the deep fryer once it has cooled off.
- 2. Fill the deep fryer with water up to the mark.



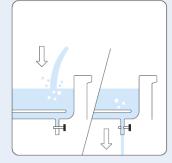
A proper cleaned fryer leads to better taste, better hygiene, less costly and fast oil changes, less costs in terms of spare parts (heating elements), less energy consumption and reduces the risk of kitchen fires.



4. Heat up the deep fryer by using the boiling program* to a temperature of 80-100' C for 15-20 minutes. For heavy stains the time can be increased or the dosage can be doubled.



5. After the solution has cooled down (approx. 80-40'C) drain it** and if necessary clean any remaining stains manually by using a cleaning pad or pot sponge. Areas around the deep fryer can be cleaned with PURINA fat solvent.



6. Rinse the deep fryer several times with warm or cold water.

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