



**Personal Protective Equipment (PPE)**


The following PPE is recommended to be worn during the dispensing of chemicals and changing of any chemical containers.



**Apron**




**Gloves**




**Visor**

The following PPE is recommended to be worn during cleaning.



**Apron**



**Gloves**




**Important**

Only authorised or correctly supervised persons may clean machinery.

Take care with hot surfaces.

Persons under the age of 18 must not handle or operate machinery.

The neat product is not to be used for cleaning fryers and associated equipment manually.

Clean Pro+ Product	Dosing	Application
<p><b>Deep Fat Fryer Cleaner</b></p> 	<p>5 - 20 ml per litre of water</p>	<div style="display: flex; justify-content: space-around;">   </div>

**Cleaning Method**

- 1 Isolate from electrical supply and if hot allow equipment to cool.
- 2 Empty out and dispose of old oil.
- 3 Remove excess debris from body of equipment.
- 4 Fill fryer with water and add required amount of Deep Fat Fryer Cleaner.
- 5 Leaving the baskets in place, boil the Deep Fat Fryer Cleaner solution.
- 6 Allow solution to cool, empty from the fryer and dispose of.
- 7 Carefully brush to remove any stubborn deposits once the fryer is emptied of cleaning solution. Rinse to remove all debris and traces of cleaning solution with clean water.
- 8 Ensure all water is removed from fryer and baskets.