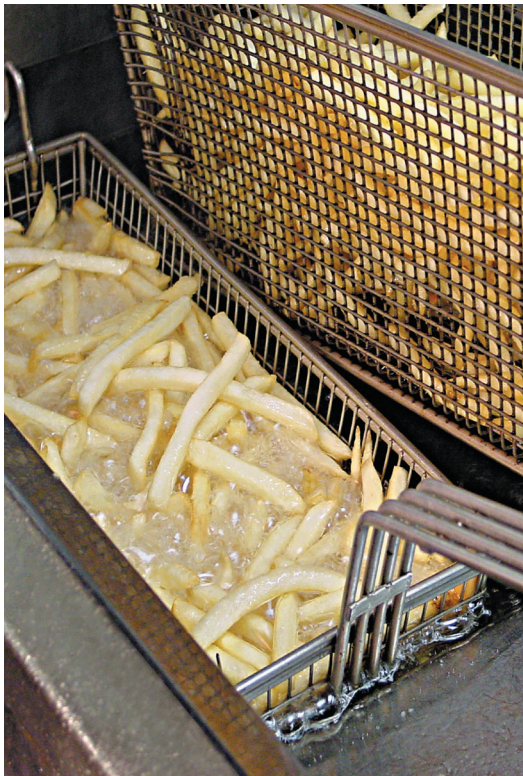


ECOLAB[®] EFFECTIVE FRYER MAINTENANCE

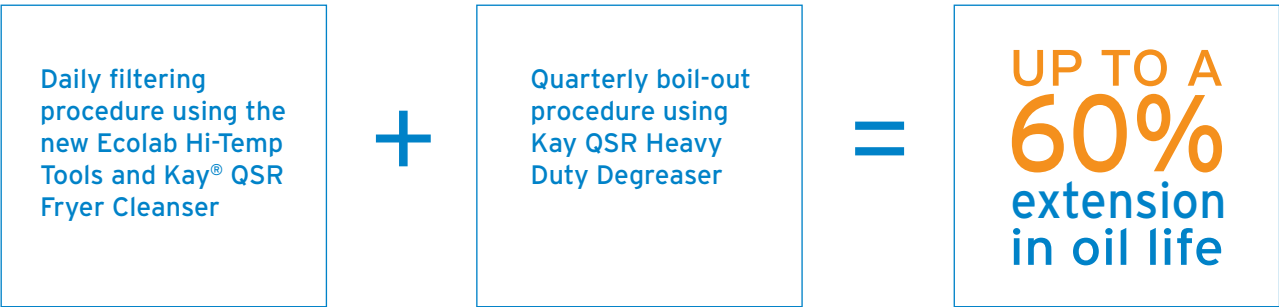


Extend Your Oil Life and Oil Quality With Safe and Easy Daily Cleaning Tools and Procedures

Proper fryer cleaning and maintenance are key to improving food quality, extending equipment life and improving restaurant profits. Ecolab has developed an exciting new tool system to make fryer cleaning easier and safer.

ECOLAB HI-TEMP TOOLS (for Fryers) were designed to reach all fryer surfaces including difficult areas (between coils and in corners) and are approved for use on french fry and protein fryers.

Fryer Maintenance Plan to Extend Oil Life



Improve product quality



Extend oil life from 3 or 4 days to 5 or 6 days and beyond



No carbon buildup



Energy consumption reduced when fryers are free of carbon



Less labour spent on completing boil-outs & fryer cleaning



Cost savings through extended oil left

FRYER CLEANING

Starter Kit includes items pictured:



1 Handle

Hi-Temp Pad Holder Head

Hi-Temp Pads
(pad life is approximately 3 days depending on soils and usage)



Hi-Temp Detail Brush Head



KAY® QSR Fryer Cleanser

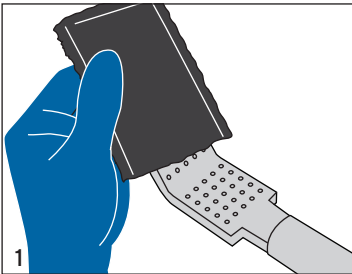
- Heavy-duty scouring powder removes baked-on grease and heavy carbon deposits
- Safe for direct contact with oil
- Regular use prevents carbon buildup
- Reduces the need for potentially dangerous boil outs and harsh cleaners
- Use with ECOLAB Hi-Temp Tools



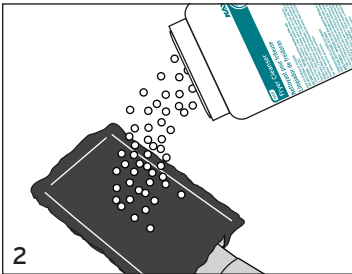
KAY® QSR Heavy Duty Degreaser

- Used for fryer boil-outs
 - Cuts through and lifts away tough, greasy soil
 - Use for cleaning and degreasing the outside of fryer equipment
- Case of 4 bottles (3.8L each)

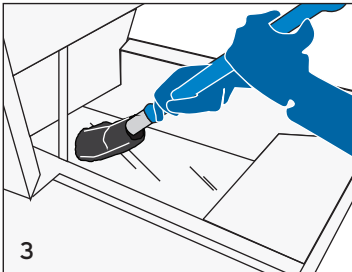
FRYER VATS - Daily



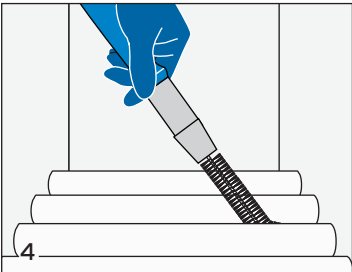
- 1
- Attach pad to the Hi-Temp Pad Holder and moisten with shortening.



- 2
- While filtering oil, sprinkle Fryer Cleanser on pad. Scrub interior surfaces of vat.



- 3
- Use the Hi-Temp Pad Holder to clean interior vat surfaces and cooking zones.
 - Tool can be used to remove heavy build up from surfaces.
- NOTE:** Gently scrub heating elements and coils.



- 4
- Use the Hi-Temp Detail Brush to scrub hard-to-reach areas and to clean in between heating tubes and coils where soils accumulate.
 - Refill vat with oil once filtering is completed.

Hi-Temp Detail Brush Features:

- Designed to reach the smallest areas in both gas and electric, LOV and traditional fryer vats
- Thin profile allows head to fit in between heating tubes and coils where soils accumulate

Hi-Temp Pad Holder Features:

- Heat-resistant to help make cleaning easier and safer
- Designed to fit into corners
- Fitted pad works with KAY® QSR Fryer Cleanser to remove protein buildup and rings from the shortening fill line
- Flat surface makes scraping easier, while an arched design maximizes tool contact on surfaces



Contact Your Ecolab Representative