

PROJECT	QUANTITY	ITEM NO
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Prime Cleaner

Non-caustic fryer degreaser

All fryers



12400—case of 24 6 oz packets

Henny Penny Prime Cleaner is a safe, effective solution for cleaning high performance fryers. This white, non-caustic crystalline compound comes in portioned packets and is added directly to water in fryer vats during cleanout or cold soak.

Benefits

When fresh oil is added to a dirty fry vat, oxidation, scorching or other impurities begin to degrade oil immediately. Using Prime Cleaner every time frying oil is changed helps extend oil life and reduce frying oil expenses.

Anything that doesn't belong in your fry vats affects the taste of what you cook. Prime Cleaner removes carbon buildup and helps keeps your oil profile and food quality consistent from one oil change to the next.

A fouled vat surface also makes the fryer work harder to heat, reducing overall equipment life. Regular use of non-caustic Prime Cleaner will help keep your fryers performing as intended.

How it works

- Powerful chemical formulation removes tough zero-transfat oils, grease and scorch marks, reducing the need for heavy scrubbing and scraping utensils.
- Prime Cleaner packets can be used in clean-out procedure with the fryer on, or soaking with fryer off (see back.) No need to buy separate cleaning products.
- Non-caustic formulation means no neutralizing rinse required, saving time, effort and money. No more hazmat shipping fees, either.

Competitive advantages

- No neutralizing (vinegar) rinse required
- Equally effective when used for clean-out or overnight soak
- Classified as non-hazmat—no additional shipping and handling charges
- Removes difficult zero trans-fat oils, grease, and scorching without heavy scrubbing for a “like new” appearance
- Effective chemistry allows fry vats in poor condition to be reconditioned and regular use to prevent heavy buildup
- Can be used as a multi-purpose degreaser for cleaning fry baskets, floors, counters, and sinks
- 6 oz packets for accurate, convenient dosing—dosing chart included



Henny Penny gas fryer vat with normal use (left) and after cleanout using Prime Cleaner as directed. See cleaning procedures on back.

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



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Vat cleaning procedures

CLEAN-OUT method (fryer on)

1. Discard oil and, using water, remove all loose sediment and debris from vat.
2. Fill vat about 1 inch (2.5 cm) above fill line with water.
3. Add Prime Cleaner Fryer Packets per dosage chart on box and mix thoroughly to dissolve crystals.
4. Start clean-out cycle. **DANGER: BURN RISK—DO NOT CLOSE LID ON PRESSURE FRYER DURING CLEAN-OUT CYCLE.** For manual control fryers, set thermostat to 195°F (90°C). For other controls, start clean-out cycle. Watch cleaning solution constantly to make sure it does not boil over.
5. Heat water and solution for 15 minutes (longer for heavily soiled vats).
6. Using a clean brush, scrub all interior surfaces of vat to remove any remaining soil material.

7. Turn fryer off and carefully discard cleaning solution.
8. Rinse vat thoroughly with water.
9. Dry all surfaces of vat thoroughly and refill vat with fresh oil.

COLD SOAK method (fryer off)

- Follow steps 1-3 of CLEAN-OUT method.
- Allow Prime Cleaner solution to soak for a minimum of 30 minutes. It can soak overnight for heavy soils.
- Follow steps 6-9 of CLEAN-OUT method.

FRY BASKET cleaning

- In a sink, mix 2 Prime Cleaner Fryer Packets in HOT water to remove debris and carbonized oil.
- Soak overnight.
- In the morning, brush clean and rinse thoroughly with fresh water.
- Dry basket thoroughly before re-use.

Dosage

Vat size/oil capacity lb	Number of packets
Up to 45	1
45 – 90	2
90 – 120	3
Over 120	4

Continuing product improvement may subject specifications to change without notice.

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