

Fryer boil-out

Simple.Safe.Clean



VITO tabs - Fryer boil-out

Only 3 steps to a clean deep fryer

Intensive cleaner individually packed as tabs.
Effective cleaning of commercial deep fryers.

- ✓ individually packed: easy & safe dosage
- ✓ easy to use, saves time
- ✓ removes burnt-in grease and oil
- ✓ strong formular



1. Step

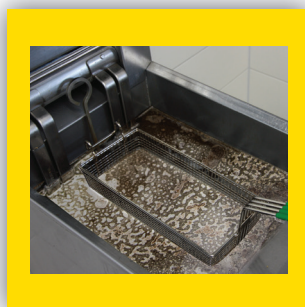
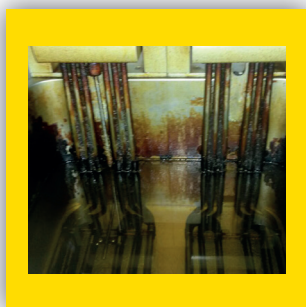
Drain the oil when the fryer cooled down. Fill the fryer with water to the „Max“ mark. Add 1 tab for 15 L (33 lbs), 2 tabs for larger fryers.

2. Step

Heat the deep fryer to max. 170-195°F and let the solution boil for 15-20 minutes. Check the degree of cleaning, let it boil for longer if needed. Use a brush to remove debris.

3. Step

Drain solution and dispose it with a suitable container. Wipe off any remaining sediment with a sponge. Rinse fryer several times with water.



Observe our safety data sheet and the corresponding warnings.

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