

Lightning HD Fryer Cleaner

Heavy Duty Powdered Detergent

LIGHTNING HD FRYER CLEANER offers thorough penetration of encrusted grease and grime. It is highly effective in the removal of those deposits found in baking ovens, especially baked-on fats, greases and carbon. It removes baked on grease and carbon and increases life of oils by eliminating causes of rancidity. It is recommended for use on fryers, cookers and high temperature process equipment. Will not affect metals except aluminum. **DO NOT USE ON ALUMINUM.**

DIRECTIONS

Drain all grease from fryer. Rinse fryer with hot water to remove excess undrained fat. For a fryer holding approximately 30 lbs. of fats or oils, fill with cool water to within 3 to 4 inches of top. Add 8 ounces of **LIGHTNING HD FRYER CLEANER** slowly to the cold water. Boil slowly for 20 minutes. Use proportionately more or less depending upon the size of the fryer. After termination of boiling, allow to drain slowly, and use long handled, heavy duty brush to clean sides, top, heating elements, etc. Then rinse thoroughly to remove all residue. In subsequent operations, less boiling time is required to perform this cleaning operation and the amount of **LIGHTNING HD FRYER CLEANER** may be cut in half.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.gatorchemical.com.

Technical Specifications

Color	White Powder
Scent	Characteristic
Foaming	Moderate
Solubility in Water	Complete
Density (lb/gal)	1.05
Flash Point	N/A
pH	N/A

Packaging

4 x 8 lb.



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