

▶ Boil-Out Pods®

New Dissolvable Packets With Power Crystals to Reduce Foaming, Cut Carbon and Grease Deposits



Features:

- ▶ **LABOR SAVINGS:** Save time, with our exclusive NO WASTE dissolvable packets just "drop and forget". No messy paper or plastics to dispose. Accurate one-cup dose every time, no measuring.
- ▶ Removes baked on grease and carbon build-up
- ▶ Will not effect metals (may discolor Aluminum)
- ▶ **COST EFFECTIVE:** Clean fryers help make your cooking oil last longer, and fried foods taste better.
- ▶ Our BOIL-OUT is a concentrated low foaming cleaner with POWER CRYSTALS, formulated specifically to remove greasy soils, sugar, salts, fats, proteins, and carbonized build up from deep fat fryers.
- ▶ **HARD WATER PERFORMANCE:** Formulated with POWER CRYSTALS to perform in the presence of hard water.

Directions:

- ▶ Turn off fryer, drain oil out of fryer
- ▶ Fill fryer with water to the minimum fill line.
- ▶ Place other items in fryer (baskets, tongs, screens, etc) to clean them as well.
- ▶ Turn fryer to "boil-out" setting (simmer) just below boil. DO NOT BOIL.
- ▶ DROP one 8 oz dissolvable packet into fryer (two packets for fryers over 60# of oil)
- ▶ Let solution simmer for 15-20 minutes. DO NOT ALLOW TO BOIL
- ▶ Use brush or scrub pads to clean inside of fryers.
- ▶ Thoroughly RINSE fryer with fresh potable water and dry.
- ▶ Replace with New Oil, or the oil you have drained from your fryer.

Useful Information

Remove all food and food packaging items from area before using this product.
Dismantle all appropriate equipment parts. Drain oil from fryer and dispose of properly.
RECOMMEND MONTHLY USE IN EACH FRYER

Handling and Storage: Store product inside and away from moisture. Keep internal plastic bag sealed around Boil-Out Packets. Handle packets with dry hands only to prevent damage to package.

DO NOT ALLOW PRODUCT OR SOLUTION TO COME IN CONTACT WITH FOOD

MSDS / SDS available at www.OilSolutionsGroup.com



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