

HENNY PENNY PRIME CLEANER

APPROVED PRODUCT



There's "clean" and then there's Prime clean

Anything that doesn't belong in your fryer vats affects the taste of what you cook. And that includes burned-on fats, calcium, carbon, rust and whatever else might be left after you give them the once-over with conventional cleaners.

Henny Penny Prime Cleaner makes it easy to keep your fryers looking brand new without special rinses or heavy scrubbing.

Carbon build-up and other impurities also reduce oil life and force your fryer to use more energy as it cooks. Using Henny Penny Prime Cleaner at every vat clean-out helps increase energy efficiency and extend oil life, while preserving the delicious flavor of your fried foods.



HENNY PENNY
prime cleaner



Powerful cleaning formula

Non-caustic cleaner/degreaser easily removes tough zero-trans-fat oils, grease, carbon scorching, even black metal marks from stainless steel surfaces without damage

No heavy scrubbing required

Use with fryer clean-out function (fryer on) or cold-soak method (fryer off) for overnight soaking.

Compare to other products

No neutralizing rinse needed after cleaning—saves time and labor. No hazmat requirements reduces shipping costs.

Convenient packaging

Single use packets with dosing guide eliminates over or under-use of product. 24 packets per case lets you manage your inventory without overbuying.

To Order:



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