

# FRYER CLEANOUT PROCEDURE

APPROVED PRODUCT



FRYER MODEL	VAT SIZE lbs oil	PACKETS per vat
<b>PRESSURE FRYERS</b>		
<b>OPEN FRYERS</b>		

## FRY VATS

Make sure drain pan is empty and in place. Cover adjoining vats. Vat should be cleared of loose sediment and debris.

- 1 Fill vat with hot water about 1 inch (2.5 cm) above fill line.
- 2 Add contents of Prime Cleaner Fryer Packet(s) per dosage chart below for Henny Penny fryers. Mix thoroughly to dissolve crystals.
- 3 Start clean-out cycle. For manual controls, set thermostat to 195°F (90°C). For digital controls, start clean-out cycle. Procedures may vary for different fryer models. Consult fryer Operating Manual.

**DANGER: BURN RISK—DO NOT CLOSE LID ON PRESSURE FRYER DURING CLEAN-OUT CYCLE.**

Watch cleaning solution constantly to make sure it does not boil over.

- 4 Heat water and solution for 15 minutes (longer for heavily soiled vats) or until display indicates cleaning is complete.
- 5 Using a clean brush, scrub all interior surfaces of vat to remove any remaining material.
- 6 Turn fryer off and carefully discard cleaning solution.
- 7 Rinse vat thoroughly with clean water and allow to drain. Do not overfill drain pan.
- 8 Dry all surfaces of vat thoroughly and refill vat with fresh oil.

## FRY BASKETS

- 1 In a sink, mix 2 Prime Cleaner Fryer Packets in HOT water.
- 2 Add baskets and soak overnight.
- 3 Brush clean and rinse thoroughly with fresh water.
- 4 Dry basket thoroughly before re-use.

**HENNY PENNY**  
prime cleaner



To Order:



847-719-6088

sales@fsmidwest.com www.fsmidwest.com

[hennypenny.com](http://hennypenny.com)  
800 417 8417  
800 417-8405 24-hour support

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