



Fryer Cleaner (AFCO 3341)

GENERAL DESCRIPTION

Fryer Cleaner (AFCO 3341) is a new high alkaline cleaner formulated to remove chicken fats from stainless steel shackles and to boil out fryers. It is high in caustic with sequestering and inorganic water softener agents that enable fast removal of fats, greases and also helps prevent scale formation.

PHYSICAL PROPERTIES

Appearance	:	White to tan powder
Odor	:	None
pH (1% solution)	:	13
Solubility	:	Complete
Rinsing	:	Complete

DIRECTIONS FOR USE

Removing Chicken Fats & Debris:

Add 4 ounces of AFCO 3341 per gallon (31.25mL/L) of water at 130 to 170°F (54 to 77°C). A higher concentration may be required if the soil build-up is heavy.

Consult your *AFCO/Zep* technical representative for specific use applications.

Boiling Out French Fryers:

Add 2 ounces of AFCO 3341 per gallon (16mL/L) of water at 180 to 200°F (82 to 93°C). A higher concentration may be required if the soil build-up is heavy.

Consult your *AFCO/Zep* technical representative for specific use applications.

SAFETY

Contains caustic. It is not recommended for use with non-ferrous metals. Material is hygroscopic. Keep container closed when not in use and store in dry area.

TECHNICAL DATA SHEET

800 Development Ave. • Chambersburg, PA 17201 • 1-800-345-1329 • www.afccare.com



DANGER

Corrosive! Causes severe burns and eye damage. Consult the product's Safety Data Sheet (SDS) for complete safety information.

PACKAGING

Packaged in 400-pound non-returnable drums.

NOTE

AFCCO 3341 is U.S.D.A. acceptable for use in federally inspected meat, poultry and food processing plants.