

# FRYER CLEANING - Absorbit

## READ BEFORE STARTING PROCEDURE



Use your cleaning tools –  
Blue Paper Towel

Please reference the relevant  
Safety Data Sheets, risk  
assessment and safe system  
at work documents.



WS.TC.080.01

1

**Always wear correct PPE**



2

Once fryer is cool (40°C), drain the oil into a suitable container and remove any loose debris



3

Fill the fryer with water up to the maximum level



4

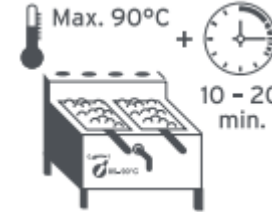
Add 20-30g of Absorbit per ltr of water and stir to dissolve

20 - 30 g/L



5

Leave to soak for 10-20mins at 90°C (do not boil)



6

Empty the solution from the fryer and rinse with clean water



7

**External Cleaning**  
Spray external surface with Greaselift RTU



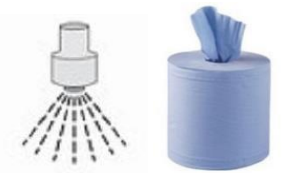
8

Allow 5-15mins contact time



9

Rinse with clean water and dry with blue paper towel



Helpline: 02920 855540

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