

# FRYER CLEANING (EXTERNAL) – Greaselift RTU

## 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.081.01

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

Spray external surface of fryer with Greaselift RTU



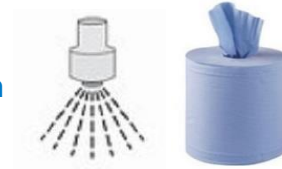
4

Allow 5-15mins contact time



5

Rinse with clean water and dry with blue paper towel



Helpline: 02920 855540

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