

VITO Tabs - Fryer boil-out

Spec sheet



Application:

Drain frying oil. Fill the deep fryer with water to the „Max“ mark (incl. stainless steel brackets and accessories) and add the VITO tabs according to the dose table.

Heat the deep fryer to max. 80°C (176°F) and leave the solution for 15-20 minutes.

Wipe off any remaining encrustation with a soft brush.

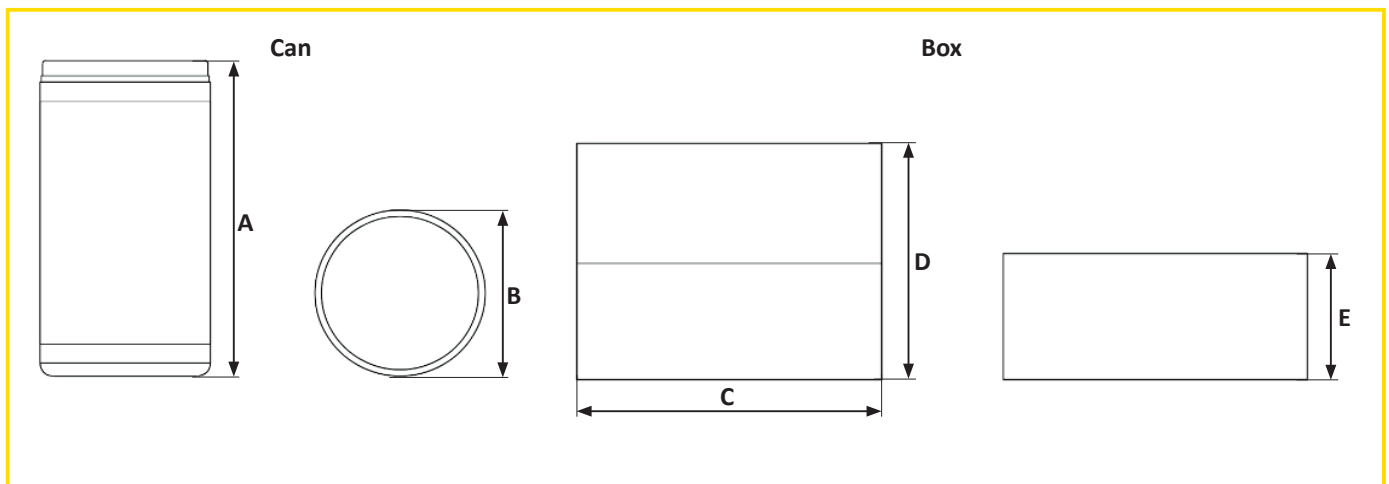
Empty the deep fryer and rinse thoroughly with water at least 3 times and dry

Features:

- Intensive cleaning for fryer & stainless steel accessories
- Easy & safe dose
- Removes burnt-in grease and oil

Dose table:

Fryer capacity	Number of tabs
6-15 l / 13-33 lbs	1
15-25 l / 33-55 lbs	2



VITO Tabs technical data:

Can:	Height A	Diameter B		Weight	Quantity per can
	186 mm	103 mm		0,75 kg	15 tabs
Box:	Width C	Depth D	Height E	Weight	Quantity per box
	415 mm	320 mm	205 mm	9 kg	12 cans

Ingredients:

< 5% phosphonates, anionic surfactants, oxygen-based bleaching agents, sodium hydroxide, disodium carbonate, compound with hydrogen peroxide (2:3), benzenesulfonic acid, alkyl (C10-13), sodium salt

Notes:

VITO Tabs - Fryer boil-out can be highly corrosive to metals. Do not use on aluminium or other alkali-sensitive materials (e.g. household fryers). Use only according to intended purpose.

Transport upright and store in a cool, dry place.

V 1.0

