



Fryer Cleaning with Alconox®



Alconox® Powdered Precision Cleaner

Concentrated • Biodegradable • Water-based
Residue-Free • Non-Corrosive • Hard surface Cleaner



“Having not cleaned my ventilation hood filters in about 16 months it was well past time. I pulled them out, soaked overnight, used a 2-inch bottle brush to get in the “grooves,” and ran the filters through the dishwasher. As you can see—fantastic results with little or no scrubbing!”

– Chef Terry Barbour, Manitowoc

TABLE OF CONTENTS

Alconox Technical Bulletin.....	3
Fryer Cleaning Directions.....	4
Alconox in the Restaurant.....	6
Tips for Fryer Maintenance.....	7
How to Order.....	8



ALCONOX TECHNICAL BULLETIN

Used to Clean:

- Fryers: gas and electric open-pot, tube-style, flat-bottom (Not for use in Collectromatic fryers)
- Cookware
- Tableware: Dishware, Utensils, Glassware
- Restaurant Facilities: Floors, Walls, Windows, Counters
- Sidewalks

Used to Remove:

- Baked-on carbon build-up
- Waxy oil residues
- Cooking oil
- Food residues
- Grease stains
- Typical restaurant soils



Cleaning Method:

Manual and Soak

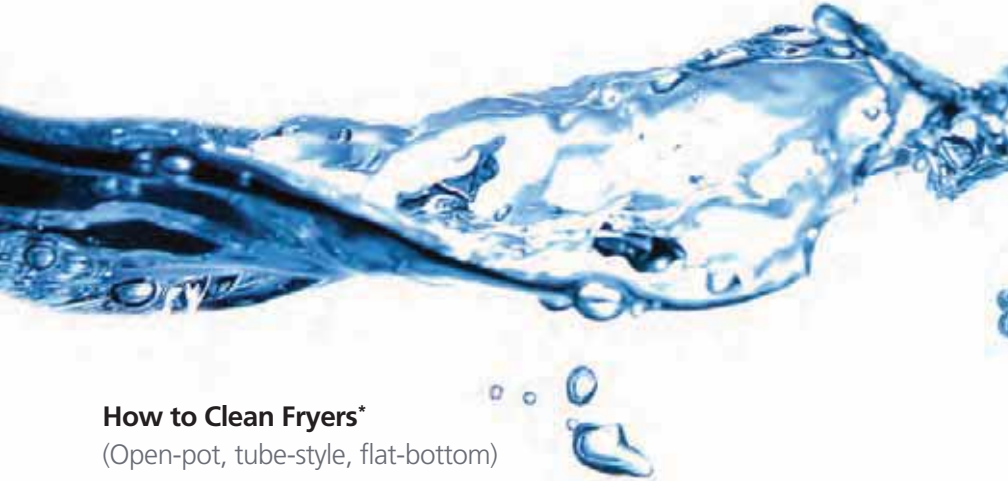
Safety First

- Alconox is safe for aluminum and coated pans and equipment.
- Alconox is safe to go down the drain.
- Alconox is a mild, non-caustic cleaner that is only a mild skin irritant.
- Wear rubber gloves when handling to prevent dishpan hands.

FRYER CLEANING DIRECTIONS

When To Use Alconox Detergent:

Every time Frying Oil is changed or discarded.



How to Clean Fryers*

(Open-pot, tube-style, flat-bottom)

1. Drain and dispose of oil from frypot.
2. Close the drain valve and fill frypot with hot water.
Dissolve 16oz (1 LB) of Alconox powdered detergent in the water.
3. Scrub fryer with a long-handled nylon brush to loosen caked-on grease.
4. Place frying baskets and utensils inside frypot to soak.
5. Where safe water heating settings are available, heat the solution. Allow cleaning solution to come to a simmer for 30 minutes (190-195°F). Where heating is not permissible, soak the frypot for 2 hours. Extend soak or simmer time as needed.**
6. Drain half the water out of the frypot into a bucket. Do not drain into the filter pan. If required, scrub fryer with long-handled nylon brush, drain the remaining water, and then scrub again if needed.
7. Thoroughly rinse the frypot with potable water.
Thoroughly dry the fryer.
8. Pour 2 cups of oil into the frypot and drain into bucket to remove any remaining water.



How to Clean Fryer Hoods

1. Move the fryer away from the hood.
2. Use ¼ cup of Alconox detergent to a bucket of warm water.
3. Use with long-handled brushes, scrub pads, and the scraper to clean hood.
4. Rinse and dry thoroughly.

Fryer Capacity	Amount of Alconox Powder Needed		
	Ounces	Cups	Pounds
< 45 lbs.	8 oz.	1 cup	1/2 lb.
45-65 lbs.	16 oz.	2 cups	1 lb.
> 65 lbs.	32 oz.	4 cups	2 lbs.

How to Clean Fryer Hood Filters

1. Remove hood filters.
2. Mix 1/4 cup Alconox detergent solution in basin or sink full of warm water.
3. Soak overnight in Alconox detergent solution.
4. Use a 2 inch bottle brush to get in the “grooves”.
5. Run the filters through the dishwasher.

* Please use these directions or follow your standard operating procedures.

** Simmer time can increase to 1 hour and soak time can increase to overnight to help cleaning results. Cleaning results may vary depending on fryer type and the amount of carbon and oil residues that need to be removed.

ALCONOX IN THE RESTAURANT

How to Clean Glass, Metal, Tile, Grout, and Cement Surfaces

Examples: Floors, counter tops, tabletops, cooking prep surfaces, and sidewalks

1. Add 1/4 cup of Alconox detergent to a bucket of warm water.
2. Mop, wipe, and brush surface.
3. Rinse and wipe dry.
4. Use Alconox detergent every time you clean.

How to Clean Small Ware, Utensils, and Pans in a Sink

1. Medium-sized sink: dissolve 16 oz of Alconox detergent in a sink full of warm water.
2. Large-sized sinks: dissolve 32 oz. of Alconox detergent in a sink full of warm water.
3. Soak pans, small ware, and utensils in the sink.
4. Scrub any tough spots, then rinse and dry as appropriate.
5. Use Alconox detergent with every soak.

How to Clean Biscuit Pans

1. For a 50-100 gallon sink, dissolve 16 oz Alconox detergent in a sink half-filled with warm water.
2. For a turbo sink, use above mixture but DO NOT turn on due to Alconox's high foaming capacity.
3. Soak the pans overnight in a sink of Alconox solution.
4. Scrub difficult spots with a scrubbing pad or stiff brush.
5. Wear rubber gloves to avoid getting dishpan hands when working with Alconox detergent solutions.
6. Use Alconox detergent with every soak.

How to Clean Glass Windows

1. Use 1/4 cup of Alconox detergent to a bucket of warm water.
2. Wash windows with Alconox solution.
3. Use a squeegee to wipe off the Alconox solution, or rinse thoroughly with a hose to remove the Alconox solution.
4. Use Alconox detergent with every window washing.



TIPS FOR FRYER MAINTENANCE

Tips for Cleaning a Filthy Fryer

- Do some extra scrubbing and scraping when you first drain the oil.
- Concentrate on scrubbing the tough spots to make it easier for the detergent to infiltrate and loosen the residues.
- Increase length of simmer time to 1 hour or more.
- Use hotter water for soaking. Water temperature can make a big difference in improving cleaning results.
- Soak overnight. Soaking time can really improve cleaning results.
- When you are draining the frypot to half full, add a few gallons of hot water back to the frypot to help with scrubbing the difficult spots. Slip the scrub pad under and around the heating tubes or coils using the long handled brush.
- After draining all of the water from the frypot, add a little Alconox powdered detergent to the bottom of the frypot to make a non-abrasive scrubbing paste to use with the scrubbing pad. Rinse with 2 extra gallons of water to make sure the extra Alconox detergent is rinsed away.

Daily Maintenance Tips

- Filter oil daily or as per specifications
- Clean frypot and cabinet daily
- Turn down the temperature on the fryer during extended times of non-use
- Scrape build up and remove crumbs when filtering oil

Safety Tips for Cleaning with Alconox

- To prevent possible burns, do not use hot water from a Bunn or Wells hot water dispenser. Only use hot tap water to fill the frypot with water for cleaning.
- Do not run Alconox solution through filter pumps as this can cause corrosion, pump failure, and nullify your filter warranty.
- To avoid serious burns, do not refill the frypot with oil until it is completely dry.



Once you have it clean, regular maintenance cleaning will become much easier. We recommend cleaning with Alconox at each oil change.

