

# Fry Out

## Heavy-Duty Caustic Detergent

Fry Out is a high-caustic, moderate-foaming powder useful in several applications including fryers, smokehouses, ovens and ferrous metal equipment. Methods of application include soak, scrub, spray washing and steam cleaning. Fry Out works exceptionally well at saponifying and emulsifying oils and fatty soils typically found in all areas of food processing plants and restaurants including equipment, floors, walls, filters and utensils. This product can also be used to remove petroleum oil and inorganic soils. Fry Out contains a proprietary blend of moderate-foaming wetting agents, caustic and water conditioning agents. Fry Out is effective in cold water.

- Moderate Foam
- Removes Heavy Oils, Carbon, Grease & Fat
- USDA & Kosher Approved
- Caustic Detergent
- Effective in Cold & Hard Water
- Easy Rinsing

**Usage Directions:** Dilute Fry Out in a separate container in accordance with Dilution Guidelines chart. For best results, dilute with warm water. Rinse surface to be cleaned to remove any loose soils. Apply Fry Out solution to entire surface with sprayer, sponge, or brush. For best results start at the bottom of the surface and work up to the top. Allow solution to penetrate caked on soils. Some scrubbing may be necessary to remove all soils. Rinse surface from top to bottom with fresh water. Flood food contact surfaces with MG 4-Quat Fifth-Generation Quaternary Sanitizer.

### Safety & Hazards



Wear Protective Eye Glasses, Chemical-Resistant Gloves and Dust/Mist Mask While Using Fry Out

Consult SDS for Further Safety Precautions

**DOT Shipping Name:** UN 1823, Sodium Hydroxide, Solid, Mixture, 8, PG II

### Technical Information:

Appearance: Off-White Powder  
Odor: None  
pH: >12  
Foam: Moderate Foam

### Associated Products:

MG 4-Quat, 5th Generation Quaternary Sanitizer & Disinfectant  
Multi-Chlor, 12.5% Sodium Hypochlorite Sanitizer  
Dissolve Foaming Acid Cleaner, High-Foaming Phosphoric & Nitric Acid Detergent  
Special Acid Cleaner, Heavy-Duty Acid Detergent and Descaler

### Fry Out Dilution Guidelines

| Usage             | Dilution                |
|-------------------|-------------------------|
| Jug & Bottle Wash | ½-2 Oz / Gallon @ 160°F |
| Fryers            | 2-4 Oz / Gallon @ 180°F |
| Soak & Hot Tank   | 6-8 Oz / Gallon @ 180°F |

### Titration Kit:

MRTK3000-Z, High-Alkalinity / Caustic Titration. 1 Drop = 0.136 oz per gallon

Warning: Do Not Mix With Acidic Products. May Damage Painted Surfaces, Aluminum, Brass, Copper, Galvanized And/Or Other Soft Metals.

Products Manufactured By:



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