

# Recommended Procedures

## To Clean Fryer (Fryer-Off Method):

1. Allow cooking oil to cool and drain. Remove all loose sediment and debris from the fryer.
2. Fill fryer with warm to hot water.
3. Add Stera-Sheen Red Label per the mixing chart below. Thoroughly dissolve crystals.
4. Place fry baskets and fry utensils in Stera-Sheen solution.
5. Allow the Stera-Sheen solution to soak for a minimum of 30 minutes, or overnight for heavier buildup.
6. Remove fry baskets and frying utensils. Rinse thoroughly.
7. Brush clean and thoroughly rinse all interior surfaces with fresh water to remove any soil material.

## To Clean Fryer (Fryer-On Method):

1. Follow steps 1-4 from above.
2. Turn fryer on.
3. Bring the Stera-Sheen solution to just under a boil; 180-190° F (NOTE: DO NOT LEAVE FRYER UNATTENDED WITH HEAT TURNED ON. DO NOT ALLOW SOLUTION TO BOIL OVER).
4. Turn fryer off.
5. Remove fry baskets and fry utensils, rinse thoroughly.
6. Carefully drain the Stera-Sheen solution and discard.
7. Brush clean and thoroughly rinse all interior surfaces with fresh water to remove any soil material.

<b>Stera-Sheen Red Label Mixing Chart</b>		
To reset equipment, double quantity of packets		
<b>Fryer Oil Capacity</b>		<b>Stera-Sheen Red Label Packets</b>
<b>Lbs of Oil</b>	<b>Gallons</b>	
<40	5 or less	1
41 - 75	6-10	2
76 - 120	11 - 15	3
121+	16+	4

