

FRY TAB

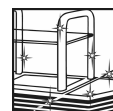
KITCHEN HYGIENE



TABS FOR DEEPFRIERS AND METAL SURFACES

FEATURES AND USE

Detergent in tabs for deepfriers and metal surfaces in general. Do not use on surfaces or equipment which contain or can contain aluminum.



METHOD OF USE

Empty the deep fryer and fill it with clean water. Put the tabs into the water and make it boil for 20 minutes. Rinse thoroughly with fresh water. DO NOT USE ON ALUMINUM.

DOSAGE

- 2 tabs for small friers - 15L
- 3 tabs for large friers - 25L
- 3 tabs for degreasing metallic equipment/surfaces

PACK SIZE



Jar 1Kg – 6jars/carton (26 tabs/jar)
Art. code AMF2

TECHNICAL DATA

Aspect: white tabs
Odour: technical
pH: <2

COMPOSITION

See safety data sheet. Ingredients compliant with CE Reg. 648/2004

CAUTIONS

See safety data sheet.



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PROFESSIONAL USE