



FRYCLONE

FRYER MAINTENANCE PRODUCTS

FRYER OIL STABILIZER & FILTER POWDER

Higher Quality, More Consistently Cooked Food
& Longer Lasting Oil for Reduced Frying Costs

2 - 2 Gallon (8.5 lb.) Bags

DESCRIPTION:

Expand the life of your oil, reduce replacement costs, and increase the quality of your fried foods by simply adding **FRYCLONE Fryer Oil Stabilizer and Filter Powder** to your frying oil before cooking. By using **FRYCLONE Fryer Oil Stabilizer and Filter Powder**, your foods will absorb less oil during the cooking process, making them more appealing, consistently cooked, and better tasting while also saving you money! **FRYCLONE Fryer Oil Stabilizer and Filter Powder** will remove sediment, carbon deposits, fatty acids, and other elements from your oil while you cook leaving you with cleaner, more stabilized fryer oil. Use proportionately based on the size of your fryer per the chart below.

DANGER

Precautionary Statements

Prevention: Obtain special instructions before use. Do not handle until all safety precautions have been read and understood. Use personal protective equipment as required. Do not breathe dust/fume/gas/mist/vapors/spray. **General Advice:** If exposed or concerned: Get medical attention/advise. **Storage:** Store locked up.

Disposal: Dispose of contents/container to an approved waste disposal plant.

INGREDIENTS:

EXPANDED PERLITE (CAS# 93763-70-3), WATER (CAS# 7732-18-5), CITRIC ACID (CAS# 77-92-9)



FRYER SIZE	AMOUNT OF FRYCLONE POWDER TO USE
50-60 LB. / 28-34 QT. / 26-32 L	240 mL
35-40 LB. / 20-24 QT. / 19-23 L	160 mL
17-20 LB. / 10-12 QT. / 9-12 L	80 mL

#147FCPWDR4G



Made in the U.S.A.



Distributed by Noble Chemical, Inc.
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**FOR CUSTOMER SERVICE OR FOR MORE INGREDIENT INFORMATION
VISIT: WWW.NOBLECHEMICAL.COM OR CALL: 1-888-256-6400**