



FRYER OIL STABILIZER & FILTER POWDER

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

**72 Convenient Pre-Portioned
240 mL (8 oz.) Packets for 50-60 lb. Fryers**

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/advice. **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)



#147FCPWDR72

FRYER SIZE	AMOUNT OF FRYCLONE POWDER TO USE
50-60 LB. / 28-34 QT. / 26-32 L	240 mL



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**