

Critical-cleaning detergents for laboratory, healthcare and restaurant applications

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## Alconox®

### Powdered Precision Cleaner

- Concentrated to save you money
- Biodegradable and readily disposable
- Penetrating wetting power to save you time
- Replaces corrosive acids and hazardous solvents
- Free rinsing to give you reliable results and no interfering residues
- An important part of increasing shortening life

**Used to clean:** Fryers, cookpots, utensils, baking pans, counters, floors, sidewalks, glass and windows. Authorized by USDA for use in federally inspected meat and poultry plants. Passes inhibitory residue test for water analysis. FDA certified.

**Used to remove:** Burnt on carbon, polymerized oil, shellac buildup, food residues, oil, and grease.

**Surfaces cleaned:** Corrosion inhibited formulation recommended for glass, metal, stainless steel, porcelain, ceramic, plastic, rubber and fiberglass. Can be used on soft metals such as copper, aluminum, zinc and magnesium if rinsed promptly. Corrosion testing may be advisable.

**Cleaning method:** Soak, brush, sponge, cloth, ultrasonic, flow through clean-in-place. Will foam—not for high agitation or spray or machine use.



Convenient Case Size

Mfr. Cat No.

YUM! GIN #

Detergent, Powder, Alconox (4) 4 LB.

1144

0028390

Alconox is available from leading restaurant and foodservice suppliers. To request FREE samples visit our Sample Request at [www.alconox.com](http://www.alconox.com), write, email or call Alconox, Inc. today.



## WARNINGS

### Important Safety Information for Cleaning Fryers with Alconox Detergent

- NOTE: To avoid serious personal injury to yourself and others, it is advised not to clean Collectramatic fryers using any detergent, including Alconox® Detergent Powder! Winston Products has prohibited the use of water to clean its cookers, including the use of Alconox® Detergent Powder.
- A Restaurant General Manager or Above Restaurant Leader **ONLY** may perform this cleaning process in non-Collectramatic fryers (no one must ever perform it in a Collectramatic fryer)! This process must be carefully followed or serious injury could result.
  - It is a Critical Violation, which will result in termination of employment, for any company employee who permits anyone other than the RGM or Above Restaurant Leader to perform this cleaning process, as well as anyone else who performs this cleaning process.
  - It is the duty of every company employee to call the HR Service Center to report if anyone other than the RGM or Above Restaurant Leader performs, or is asked or required to perform, this cleaning process. Franchisee employees should call their Franchisee.
- To prevent burns, do not use Bunn or Wells hot water dispenser water. Bunn/Wells hot water is for food preparation only.
- To avoid serious personal injury, protective gloves, goggles (or face shield), and insulated apron must be worn and care must be taken when handling Alconox® or Alconox® solution.
- To avoid serious personal injury to yourself and others, NEVER heat water in a fryer for any reason and NEVER close the lid with water in the fryer. If anyone asks you to do this or ignore any safety policy, call 1-800-241-5689.
- Make sure the fryline hood exhaust fan is on when handling Alconox® or Alconox® solution.
- When cleaning Henny Penny pressure fryers, tilt lid back and place in locked position.
- DO NOT pump solution through filter pump! This will cause corrosion inside the pump, resulting in a pump failure
- To prevent burns, do not use Bunn or Wells hot water dispenser water. Bunn/Wells hot water is for food preparation only.
- To prevent serious burns, make sure the cookpot and filter tank are dry before adding oil.

For Further Information Please Contact Alconox, Inc at 877-877-ALCO(2526) or [cleaning@Alconox.com](mailto:cleaning@Alconox.com)



## DIRECTIONS FOR ALCONOX FRYER COOKPOT CLEANING

- Drain oil from fryer and wipe it out to prepare fryer for cleaning.**
  - Drain the oil, scrape crackling ring and flush out crispies.
- Fill cookpot with hot tap water. Dissolve 16oz of Alconox powdered detergent in the water.**
  - Fill the cookpot to normal fill level using hot tap water.
  - Fill an 11 quart inset pan about ½ full with warm tap water.
  - Using a wire whip, add one level 16 oz. drink cup of Alconox® to the pan, stir to dissolve.
  - Pour solution into the cookpot and gently mix using the wire whip.
- Scrub lightly to loosen up caked-on grease. Set moist blue towels on the outside of the fryer to help clean the fryer's exterior. Place frying utensils in fryer.
  - Using a long-handled knob brush, scrub cookpot surfaces and heating elements for 2 min. Do not damage the float switch, temperature probe or high limit switch.
  - Using a long-handled knob brush, scrub exterior fryer surfaces for about 2 minutes.
  - Remove any fry basket hangers and any other removable fryer parts. Place in cookpot. Make sure parts are submerged in the solution.
  - Clean inset pan and wire whip.
  - Hang blue towels dipped in solution over sides of cookpot. Make sure towels stay moist during the 2 hour soaking period.
- Soak the cookpot for 2 hours, keeping exterior blue towels moist.**
  - Keeping the towels moist will improve the effectiveness of the cleaning process.
- To finish cleaning drain half the water out of the cookpot, scrub lightly, drain the remaining water, and then scrub again if needed.**
  - After 2 hours, drain ½ of the solution into 11 quart pan, pour into mop sink or floor drain.
  - Remove and discard the blue towels
  - Using a green pad and long-handled knob brush, scrub the top half of the cookpot and the exterior surfaces. If needed, use a scraper to remove carbon build-up.
  - Drain remaining solution into 11 quart inset pan and scrub the bottom half of the cookpot. Make sure all carbon build-up on the burners/heating elements is removed.
- Rinse the cookpot with water and do a final wipe down of the outer surfaces. Cleaning is finished by thoroughly drying the fryer.**
  - Rinse the long-handled knob brush with water at the 3-compartment sink.
  - Close drain valve.
  - Pour 2 gallons of tap water into cookpot. Use the long-handled knob brush to wash down the interior cookpot surfaces.
  - Drain water from fryer into 11 quart inset pan.
  - Leaving drain valve open and 11 quart inset pan under drain line, pour 2 more gallons of water into the cookpot so that it washes down the side walls of the cookpot for rinsing.
  - Dry cookpot thoroughly.
  - Wipe down outer surfaces of fryer with a clean, sanitized, blue towel. Make sure all cleaning solution residue is removed.
- Dry floor around the fryer to avoid puddles that may create a slip and fall hazard.**

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