

FRYER CLEANING PROCEDURES

1. Drain all oil from fryer.
2. Remove any filters from CIP circuits. Hose out and replace filters.
3. Remove any drip pans.
4. Place parts in the bottom of the fryer for cleaning.
5. Plug or close any drain posts around the edge of the fryer.
6. Check to make certain that oil is drained from all areas of fryer.
7. Fill fryer to a working depth with cool water. Add 10 lbs. Troy 2501 FPC. Caution: Be sure to follow procedures outlined in product bulletin for making additions of this product, in order to avoid spattering.
8. Heat water to 120° F and circulate for 10 minutes.
9. Drain.
10. Refill fryer with cool water to a working depth and add Troy 2501 FPC to a 2% concentration by weight. Caution: Be sure to follow procedures outlined in product bulletin for making additions of this product, in order to avoid spattering.
11. Circulate this solution through fryer with heat exchanger on, to bring solution to a minimum temperature of 185° F. Run any conveyors, paddles, etc. at this time.
12. Circulate for a minimum of 2 hours. (some fryers may require a 4-6 hour cleaning time.)

The logo for Troy, featuring the word "Troy" in a blue serif font, enclosed within a red rounded rectangular border.

chemical industries, inc.

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13. While the Troy 2501 FPC is circulating, foam hoods, stack and exterior surfaces with a 4% Solution of Troy 2501 FPC (10 lbs. Troy 2501 PC and 1 quart Troy 1131 per 30 gallon tank foamer.) Follow safety procedures when making solution.
14. Let foam hang until it starts to dry (10-15 minutes) and then rinse.
15. Drain solution from fryer. (Note: This solution may be used to clean the floors in production area.)
16. Rinse off any remaining soil, carbon deposits, etc., with rinse hoses (preferably high-pressure, if available.)
17. Refill with cool water.
18. Add 1 quart of Troy 2109 FP Acid Cleaner or Troy 2118. Facilitate rinsing and removal of any alkaline residue.
19. Circulate this solution through all parts of the fryer for at least 5-10 minutes.
20. Drain solution from fryer.
21. Refill with cool water and circulate for 5-10 minutes. Repeat as often as necessary, until rinse is free of detergent.
22. Drain Fryer.



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