VITO Tabs - Fryer boil-out Spec sheet



Application:

Drain frying oil. Fill the deep fryer with water (incl. stainless steel brackets and accessories) and add the VITO tabs according to the dose table.

Heat the deep fryer to max. 110°C (230°F) and leave the solution for 20 minutes. Wipe off any remaining encrustation with a soft brush.

Empty the deep fryer and rinse thoroughly with water at least 3 times and dry it.

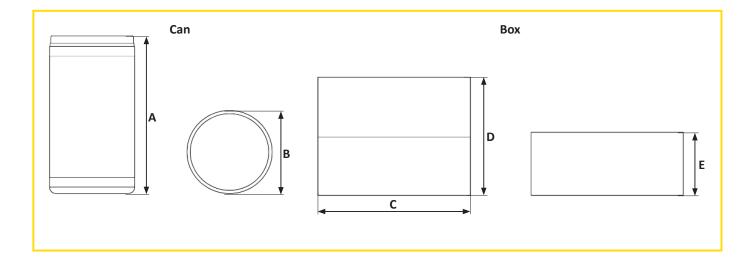
Features:

- ▲ Intensive cleaning for fryer & stainless steel accessories
- **▲** Easy & safe dose
- ▲ Removes burnt-in grease and oil

Dose table:

Fryer capacity	Number of tabs	
6-15	1	
15-25 l	2	





VITO Tabs technical data:

Can:	Height A	Diameter B		Weight	Quantity per can
	175 mm	116 mm		0,940 kg	15 tabs
Вох:	Width C	Depth D	Height E	Weight	Quantity per box

Ingredients:

Sodium hydroxide, sodium carbonate, disodium metasilicate, 1,2-benzisothiazol-3(2H)-one

Notes:

VITO Tabs - Fryer boil-out can be highly corrosive to metals. Do not use on aluminium or other alkali-sensitive materials (e.g. household deep fryers). Use only for its intended purpose.

Transport upright and store in a cool, dry place. Packaging is recyclable. Keep out of reach of children.















