

Mr.
Muscle®

Fryer Boil-out



Liquid formula specifically designed to degrease and clean food service fryers.

Effective

- Requires only a rinse after cleaning, before oil is added
- Free rinsing properties and lack of neutralizing step result in tremendous savings of time
- Helps prevent boil-over
- Portion control pouch helps simplify product handling, eliminate waste and control fryer cleaning costs
- Dispenser pack case provides easy storage and access to product

Recommended For

- Food Service
- Lodging
- Healthcare



Use Overview

Mr. Muscle® Fryer Boil-out is a liquid formula specifically designed to degrease and clean food service fryers. Working with a combination of heat and chemical action, it penetrates, emulsifies and cleans away built-up, carbonized grease.

Directions for Use

- Drain fryer, then rinse with water to remove loose soil.
- Close drain and fill fryer with water to oil fill line.
- For a 15–20 lbs. (7.5–10 liter) fryer add one pouch of Mr. Muscle® Fryer Boil-out to fryer. For a 30–40 lbs. (15–20 liter) fryer add two pouches.
- Turn on heat and bring to a boil. Maintain a gentle boil for 10–30 minutes. Control temperature at about 225° F (105° C) to prevent boil over.
- While solution is boiling, use a brush or scraper to loosen soils above the oil fill line.
- Drain fryer and rinse thoroughly with potable water.
- After fryer has cooled, wipe dry with cloth or allow to air dry.



Product Specifications

Description	
Color/Form	Clear blue, liquid
Flash Point	> 200° F (> 93.4° C)
pH	1.9
Scent	Surfactant
Shelf Life	2 years
Solubility	Complete
Specific Gravity	1.03

Available Items

Product Code	Description/Package Size	Dilution
91209	36 x 2 oz. / 59 mL Packets	1:128, 1:170

Safety Reminder

Please make sure your employees read and understand the product label and Material Safety Data Sheet before using this product. The label contains directions for use, and both the label and MSDS contain hazard warnings, precautionary statements and first aid procedures. MSDS are available on-line at www.diversey.com or by calling 888 352 2249.

Hazard Rating

HMIS		NFPA
2	Health	2
0	Flammability	0
0	Reactivity	0

4=Very High; 3=High; 2=Moderate; 1=Slight; 0=Insignificant.