



STERA SHEEN®

RED LABEL



Fryer Cleaner & Multi-Purpose Degreaser (grease is the word)

The Purdy Products family of solutions are legendary for cleaning and sanitization effectiveness.

Cleans and removes:

- Fats
- Oils
- Rust
- Calcium
- Carbon
- Burned-on-Grease

WHERE

EFFICIENT & EFFECTIVE

Stera-Sheen Red Label is a non-caustic powerful chemical compound designed for ease of use while thoroughly cleaning your equipment.

QUICK & EASY CLEANUP

- ***Stera-Sheen Red Label*** requires no vinegar rinse, saving labor, time and money.
- ***Stera-Sheen Red Label*** checks odors and cleans the most difficult jobs in one easy operation saving hours of maintenance.
- ***Stera-Sheen Red Label's*** strong ingredients remove difficult zero trans fat oils and grease. Black metal marks are easily removed from ceramic plates.

HOW

PRODUCT VERSATILITY & ECONOMICAL USE

- ***Stera-Sheen Red Label*** offers two ways to clean fryers: Fryer-Off 30 minute soak, overnight for heavy soils or Fryer-On option.
- After cleaning the fryer and baskets, reuse the same potent ***Stera-Sheen Red Label*** cleaning solution to soak/clean the exhaust fan filters.
- ***Stera-Sheen Red Label's*** multi-purpose degreasing action cleans residue from concrete, tile floors, counters and sinks. It is very effective on greasy and oily surfaces.

SATISFIES HEALTH DEPARTMENT STANDARDS

- The excellent cleaning standards of ***Stera-Sheen Red Label*** will meet or exceed any local health department specifications.

WHY

STERA-SHEEN RED LABEL ENSURES PROPERLY SANITIZED MACHINES

Stera-Sheen Red Label contains the following cleaning characteristics:

- Industrial emulsifiers to remove and break down fat particles and oils.
- Excellent water softeners to ensure thorough cleaning and soil removal (even in very hard water).
- Chemicals that disperse and suspend soil particles to provide a clean surface upon draining.

KEY ADVANTAGES

- Non Caustic - safer
- No Vinegar Rinse - safer
- Non-Hazmat Shipping - less expensive
- Fryer-Off / Fryer-On - options
- Multi-Purpose Use - cost and time savings





Your One Stop Shop for Fry Oil Cost Savings & Quality Improvement

+1 336 944 8033
info@FryOilSaver.com
www.FryOilSaver.com

Stera-Sheen® Red Label- Directions for use

TO CLEAN FRYER (FRYER-OFF METHOD):

1. Allow cooking oil to cool and drain. Remove all loose sediment and debris from fryer.
2. Large fryers, mix 2 packets. Smaller fryers, mix 1 packet. Thoroughly dissolve crystals.
3. Fill fryer with *warm* to *hot* water and stir-in STERA-SHEEN solution.
4. Allow the STERA-SHEEN solution to soak for a minimum of 30 minutes. The STERA-SHEEN solution can soak overnight for heavy soils.
5. Brush clean and thoroughly rinse all interior surfaces with fresh water to remove any remaining soil material.

TO CLEAN FRYER (FRYER-ON METHOD) (Optional):

- 1-3. Follow Steps 1-3 from above.
4. Turn ON fryer. Bring the STERA-SHEEN solution temperature to just under a boil: 180-190 degrees Fahrenheit. **NOTE: DO NOT LEAVE FRYER UNATTENDED WITH HEAT TURNED ON. Do not allow solution to boil over.**
5. Turn fryer OFF. Carefully drain the STERA-SHEEN solution and discard.
6. Brush clean and thoroughly rinse all interior surfaces with fresh water to remove any remaining soil material.

TO CLEAN FRYER BASKETS, GRILLS & GRATES:

1. In a sink, mix TWO (2) packets of STERA-SHEEN solution in HOT water to remove fried food debris and carbonized oil.
2. Soak overnight. Next morning brush clean (as necessary) and rinse thoroughly with fresh water.

