

NON-FOAMING



NON-FOAMING

MAGNESOL®

MAGICLEAN®

Fryer Boil-Out

CUTS CARBON AND GREASE DEPOSITS

MAKES FRYERS SHINE!

MAGICLEAN® is a new, convenient, fryer cleaner. Non-foaming MAGICLEAN® is powerful and cuts tough grease and carbon deposits in deep fryers that can destroy shortening and ruin fried food quality.

For best results, boil out fryers at every oil change. Just sprinkle in MAGICLEAN®, boil, then rinse.

IT'S THAT EASY TO MAKE YOUR FRYERS SHINE!

DALLAS

The Dallas Group of America, Inc.
374 Route 22, P.O. Box 489
Whitehouse, NJ 08888
908.534.7800
Fax: 908.534.0084

DIRECTIONS

- 1 Shut off fryer, drain used oil, and fill fry vat with water to one inch below fill line.
- 2 Turn on heat, sprinkle MAGICLEAN® Fryer Boil-Out powder into fry vat.
- 3 Set heat to "Boil-Out" setting or bring to simmer. Simmer for 30 minutes. Do not hard boil.
- 4 Shut off fryer. Brush sides of fry vat, drain water.
- 5 Fill fry vat to fill line with fresh water, brush again, drain water from fry vat.
- 6 Wipe dry the sides of fry vat and refill with fresh oil.

MAGICLEAN® Usage Chart

FRYER SIZE	GAL.	2-5	4-8	7-11	10-14	13-17
	LBS.	10-32	26-53	47-73	66-93	86-112
NO. OF CUPS		1/4	1/2	3/4	1	1-1/4

NOTE: Double the dose for heavy carbon deposits.

AVAILABLE IN CONVENIENT, EASY TO USE, ONE GALLON, WIDE-MOUTHED PLASTIC JARS.

**CALL TOLL FREE: 1-800-367-4188 (Order Dept.)
1-800-447-8827 (Customer Service)**