



Prime Cleaner: Clean and Protect Your Equipment



WHAT IS PRIME CLEANER?

Prime Cleaner is **the ideal way** to keep your fryers and fry baskets clean and protected. This non-caustic fryer cleaner and multipurpose degreaser easily removes fats, calcium, oils, carbon, rust and burned-on grease — leaving your equipment looking nearly new after just one application.



WHY USE A PRODUCT LIKE PRIME CLEANER?

The quality of your food depends on the quality of your oil. If clean oil is poured into a frypot with lingering residue, the integrity of the oil is immediately compromised. Carbon buildup also forces the fryer to use more energy to properly heat the oil, reducing efficiency. By using Prime Cleaner, you can help preserve and extend the life of your oil while also maintaining the delicious flavor of prepared foods and running the fryer at optimal efficiency.

For additional information about Prime Cleaner, contact your local Henny Penny distributor. To find your local distributor, visit www.hennypenny.com.



WHAT MAKES PRIME CLEANER THE BEST CHOICE?

Prime Cleaner features a **powerful cleaning formula** that:

- Removes difficult zero trans-fat oils, grease and even black metal marks
- Reduces the need for heavy scrubbing
- Allows for overnight soaking and heat-on clean-out options

Prime Cleaner is a **safer choice** compared to other alternatives, with:

- No vinegar neutralizing rinse required after use, saving time and labor
- Non-hazmat shipping that helps keep shipping costs low

Prime Cleaner is available in a **convenient pack size**:

- Single-use packets, preventing over- or under-use of the product
- 24 packets in each case to help avoid inventory overload



BEFORE



AFTER

