

HENNY PENNY PRIME CLEANER

NON-CAUSTIC FRYER DEGREASER



There's "clean" and then there's Prime clean.

Anything that doesn't belong in your fryer vats affects the taste of what you cook. And that includes burned-on fats, calcium, carbon, rust and whatever else might be left after you give them the once-over with conventional cleaners.

Henny Penny Prime Cleaner makes it easy to keep your fryers looking brand new without special rinses or heavy scrubbing.

Carbon build-up and other impurities also reduce oil life and force your fryer to use more energy as it cooks. Using Henny Penny Prime Cleaner at every vat clean-out helps increase energy efficiency and extend oil life, while preserving the delicious flavor of your fried foods.







HENNY PENNY
prime cleaner



12400—case of 24 6 oz packets

To order:
Contact your authorized Henny Penny distributor

hennypenny.com
800 417 8417
800 417-8405 24-hour support

-  **Powerful cleaning formula**
Non-caustic cleaner/degreaser easily removes tough zero-trans-fat oils, grease, carbon scorching, even black metal marks from stainless steel surfaces without damage
-  **No heavy scrubbing required**
Use with fryer clean-out function (fryer on) or cold-soak method (fryer off) for overnight soaking.
-  **Compare to other products**
No neutralizing rinse needed after cleaning—saves time and labor. No hazmat requirements reduces shipping costs.
-  **Convenient packaging**
Single use packets with dosing guide eliminates over or under-use of product. 24 packets per case lets you manage your inventory without overbuying.

HENNY PENNY
Engineered to Last