

GUIDE TO SHROVE (TUESDAY) IN THE KITCHEN: REMEDIES TO REMOVE DIFFICULT GREASE



In less than a month it will be Carnival and, like any tradition, patisseries and restaurants all over Italy are opening their doors showing thousands of Italian delicacies: chiacchiere, castagnole, frappe, bugie, cenci, fiocchetti e meraviglias. Under different names, the same or similar recipe that traditionally includes... frying.

This is because when the Carnival sweets originated, they represented the last sin of gluttony before the days of fasting imposed by the Easter Lent period.

Even though today desserts are found in more light versions including the one that involves baking, the problem of greasy and stubborn grease is common to all the professional kitchens of Italy.

For this reason the Allegrini team wanted to combine in a single kit the main solutions to the problems that must be faced in these cases and that involve surfaces and equipment: greasy dirt, dried greasy layers and oily residues.

SAVE THE
PLANET!



Clean responsibly: Allegrini super-concentrated products include the use of professional automatic dilution systems that combine sustainability, technology and functionality: for example, with a carton of 4 cans of 5 kg of product, you have 130 bottles of product ready to use, all equipped with a trigger and color-coded label. With the same product, you save 6,390 grams of plastic, 89% less! In addition, you can improve cleaning results, monitor the quantities used, reduce costs and optimize consumption.

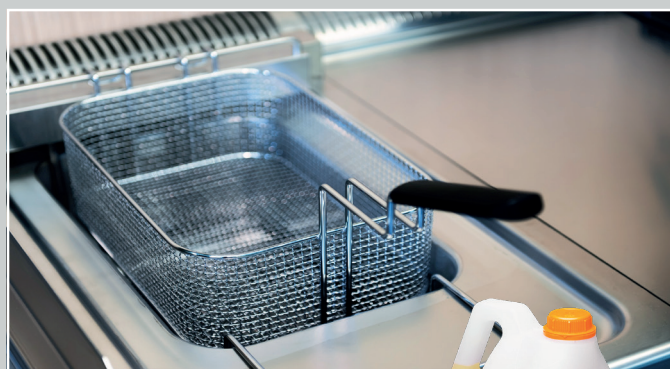
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How to clean a professional fryer

When the grease has thickened until it is anchored to the fryer, nothing is lost. Allegrini recommends cleaning at each oil change:

1. Remove the oil from the fryer
2. Spray evenly on surfaces **FM 31 Piastre Cottura** diluted at 5%
3. Fill the fryer with clean water and heat it
4. Leave for about 15 minutes
5. Empty the solution
6. Rinse thoroughly with clean water
7. Remove any dirt and rinse thoroughly.

For extraordinary cleaning of the fryer: every 60 days, after removing the oil from the fryer, fill it with clean water, pour 10% of the diluted product and heat the water. Leave for about 15 minutes, then empty the solution. Finally, perform steps 6 and 7.



FM 31 Piastre Cottura
melts even the carbonized
dirt on ovens, hobs and
cooking plates!



**FM 30
Sgrassatore**
removes greasy
stains even from
kitchen equipment
and working
surfaces!

How to clean steel surfaces

Grease is everywhere: stubborn stains and oily halos deposit on all the surfaces.

No fear. Allegrini recommends three simple steps:

1. Dilute **FM 30 20% Sgrassatore** with the automatic dilution system
2. Spread the product on the surface using a cloth or sponge
3. Rinse with a clean cloth

How to clean non-slip floors

In the kitchen the grease has also settled on the porous floor tiles. Only an excellent detergent properly diluted combined with the right mechanical action can bring it back to its original appearance.

Do not fear. Allegrini recommends 3 simple steps:

1. Dilute **FM 65 Pavimenti Strong** from 1 to 3%
2. Fill the floor bucket or the floor cleaner tank
3. Proceed with cleaning with an abrasive pad or floor cleaner and rinse.



**FM 65 Pavimenti
Strong** restores
the floor to its
original
appearance!

Discover the other products of the "Concentrated Line" kit
and take advantage of the Allegrini consulting and assistance service.