



GRILL CLEANER

FOR REMOVING GREASE DEPOSITS AND CARBONIZED GREASE

DESCRIPTION

GRILL CLEANER contains alkalis, surfactants and grease emulsifiers that cut through thick grease and burned-on soils quickly and easily.

DIRECTIONS

1. Warm grill to 140°F to 160°F.
2. Scrape heavy debris from grill surface.
3. Spray or pour GRILL CLEANER on entire grill surface.
4. Brush to remove heavy soils and encrustations. Wipe off with cloth.
5. Mix 6oz. of vinegar into 1 gallon of water. Rinse grill to neutralize, followed by fresh water rinse.
6. Reprocess grill with cooking oils to prevent sticking.

PRODUCT FEATURES / CUSTOMER BENEFITS

- Ready-to-use / Proper dilution guaranteed
- Advanced formula containing powerful alkalies and emulsifiers / Easily removes baked on grease and food soil
- Non-abrasive / Does not scratch or damage grill

No.	Size	Qty./Unit
• 2212	1 Gal.	4/Case

Safety Reminder

Before using this or other products, make sure your employees read and understand the product label and the Safety Data Sheet.