



Questions and Answers on Grease Lift

Question: "What is unique about Grease Lift?"

Answer: Grease Lift is a strong degreaser that clings to surfaces. This helps when cleaning tough, burnt-on soils.

Question: "What are all of the ways I can use Grease Lift?"

Answer: Grease Lift can be used for general grease cleaning, but I can also clean grease from fryers after just 10 minutes. Always read label before use for instructions.

Question: "What is the fragrance in Grease Lift?"

Answer: Grease Lift has a fresh lemon scent.

Question: "Is Grease Lift sold as a ready-to-use cleaner?"

Answer: Yes. Grease Lift is ready to use as packaged. We recommend using a DeVere spray bottle when using Grease Lift as a general grease cleaner.

Question: "Is Grease Lift safe on all surfaces?"

Answer: Grease Lift is safe on any alkaline-resistant surface. It was intended for use on hoods, vents, ovens, stoves, grills, and other stainless steel and ceramic surfaces.

Question: "Can I use Grease Lift to clean my drains?"

Answer: No. Grease Lift is not meant to clean on drains even if grease is the only thing clogging the drain.

Question: "How often do I need to clean my fryer with Grease Lift and how long/complicated is the process?"

Answer: You should only need you clean your fryer once you start noticing that it is less effective than normal. The process is very simple to do and it only takes a little over 10 minutes. Just fill the fryer with water and 1 cup of Grease Lift for every 8 gallons of water. Let the mixture boil for 10 minutes, then drain and rinse the fryer. Always read the label before use for instructions.

Question: "How similar is this product to Thunder Blast?"

Answer: Grease Lift and Thunder Blast are very similar. However, Grease Lift has more alkali and other cleaning chemicals. Grease Lift is also yellow and works better at high temperatures because it has more cleaning chemicals. Because of this, Grease Lift is better at cleaning fryers by mixing Grease Lift and water. Thunder Blast does not work when doing the same fryer cleaning process. Always read the label before use for both products.

Complete Cleaning Solutions

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