

GREASE LIFT

ALKALINE DEGREASING CLEANER THAT CLINGS TO SURFACES

This product is specially designed to clean tough, burnt-on soils from hoods, vents, ovens, stoves, grills, and other stainless steel and ceramic surfaces.

Physical Properties (Typical)

Appearance Yellow liquid

Density 9.18 pounds/gallon

Odor Lemon pH > 12

Relative Density 1.10 (Water = 1.00)



Directions for Use

For cleaning all stainless steel and other alkaline-resistant surfaces: Do not dilute.

- Spray product directly onto surfaces leaving a thin, even coating
- Let product cling to surfaces for 5 to 15 minutes
- Wash product away with water
- Spray on DeVere Lime Solvent or Lime Solvent RTU and wipe away to make surfaces shine

Fryer cleaning:

- Fill fryer with water.
- Add one cup of this product for each eight gallons of water.
- Boil for ten minutes, drain fryer and rinse.

Grease Lift does not contain any nonylphenol ethoxylates (NPEs) and therefore is better for the environment and faces fewer regulatory restrictions and environmental implications than similar NPE-containing products.

Grease Lift does not contain any phosphates.

Available sizes: 1 gal. & 55 gal.