



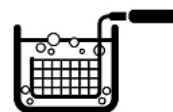
GRILL CLEANER CONCENTRATE

CONCENTRATED DETERGENT FOR GREASE CLEANING APPLICATIONS

Grill Cleaner Concentrate is a concentrated cleaner that removes grease, carbon, and food particles from grills, ovens and burners, canopies, stainless filters, and deep-fat fryers. This product reduces the risk of grease fires and extends the life of cooking oils in fryers.

Physical Properties (Typical)

Appearance	Yellow Liquid
Density	9.41 pounds/gallon
Odor	Characteristic
pH	> 12
Solubility	Complete at recommended dilutions
Specific Gravity	1.13 (Water = 1.00)



Directions for Use

General

- Use 4 oz in a spray bottle

Grill

- Let grill cool for 10 minutes; saturate folded paper towels or cloth with a solution of 1 part product to 2 parts water; using spatula, move saturated towel slowly over grill surface (blackened areas may require additional solution); rinse with clean towels and clean water; using more towels, work cooking oil thoroughly into grill to prevent sticking

Oven and Burner

- Use 1 part product to 2 parts water; soak when possible; rinse with clean water

Deep Fat Fryer

- Use 4 oz. (118 ml) product per 4 gal. (15.1 L) of water; pour solution in well and bring to low boil for a few minutes (baskets may be left in fryer); rinse with clean water

Filters

- Mix 4 oz. (118 ml) product per 4 gal. (15.1 L) of water; soak filter in solution for 10 minutes; rinse with clean water

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

Grill Cleaner Concentrate does not contain any phosphates.

Available sizes: 1 gal., 5 gal. & 55 gal.

Complete Cleaning Solutions