

ELIMINATE TOUGH BAKED-ON SOILS

Fryer & Grill Cleaner

- Powerful dual-action formula cuts grease faster
- Can be used in diluted and concentrated applications for a wide range of cleaning
- Does not blacken stainless steel
- Use on ovens, grill tops, fryers and stainless steel equipment



DIRECTIONS FOR USE:

Ovens:

1. Preheat oven to no more than 200°F.
2. Turn off oven prior to application of product.
3. Apply cleaner to soiled surfaces with sprayer and allow to stand for 1-5 minutes.
4. Agitate with brush or abrasive pad.
Rinse surfaces thoroughly with water after use.

Grills:

1. Cool grill to 120°F or below before applying.
2. Apply cleaner to soiled surfaces and allow to stand for 1-5 minutes.
3. Agitate with brush or abrasive pad.
4. Rinse surfaces thoroughly with water after use

Fryers:

1. Remove shortening or oil.
2. Fill fryer with water and add 1-2 quarts/1-2L of Fryer and Grill cleaner.
3. Boil for 15 minutes or soak for 1-3 hours.
4. Brush all surfaces and drain.
5. Rinse thoroughly with water after use.

NOTE:

Do not use this product on aluminum or painted surfaces.

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Fryer & Grill Cleaner	6100241	8412054	4 - 1 gal

Keystone combines the foodservice knowledge of Sysco, with the cleaning and sanitization expertise of Ecolab.

Our experienced and dedicated sales teams provide you personalized support to help you run a clean and safe operation.

Keep fryers and grills clean, to help **maintain food quality and taste.**

