

GREASE OFF

Griddle and Fryer Cleaner and Degreaser *Desgrasador y Limpiador Para Parillas y Fritadores*

GREASE OFF should be on every list of "must-have" kitchen supplies. This cleaner quickly removes carbonized grease, fat, protein and carbohydrate deposits from ovens and griddles...leaving them spotless, shiny, and totally grease free!

Regular use of this cleaner and degreaser can eliminate kitchen fires caused by grease build-up in ovens, etc. **GREASE OFF** works by dissolving and suspending soils, so they wipe off easily...and completely! This essential kitchen aid also has a dense, stable foam which adheres to vertical surfaces to emulsify burnt-on or heavily crusted food residue.

GREASE OFF contains special water softeners and detergents which make it effective in hard water...and there's no residue or odor to affect the taste of food.

RECOMMENDED USES:

- Deep Fat Fryers
- Ovens
- Griddles
- Stove burners, plates and grills
- Exhaust hoods, vents, range tops

BENEFITS:

- Non-Flammable
- Economical
- Effective in dissolving grease and oil
- Efficient

SPECIAL INSTRUCTIONS:

THIS PRODUCT CAN DAMAGE the following metals: aluminum, copper, brass, tin, zinc, and galvanized metal. If cleaner accidentally runs or is splashed onto these surfaces, RINSE OFF IMMEDIATELY..

DIRECTIONS FOR USE:

Deep Fat Fryers:

1. Drain frying fat.
2. Wipe up excess with absorbent paper towel.
3. Fill fry pot to 1/2" below full mark.
4. Add 12 ounces cleaner to 35 lb. capacity fryers and 6 ounces to 15 lb. size.
5. Turn on heat and boil for 10 minutes.
6. Turn off heat and drain.
7. Rinse with potable water.

Ovens:

Warm oven to 150°F. Spray all interior surfaces with undiluted cleaner. Allow to stand for a few minutes, scrub with a brush or abrasive pad. Rinse with a damp sponge and wipe or air dry.

For Cleaning Griddles:

1. Remove excess grease and loose particles with spatula.
2. While griddle surface is still warm (NOT HOT) apply solution of 32 parts water to 1 part cleaner to the griddle.
3. Allow to soak for 2 minutes.
4. Wipe or scrape into drain trough.
5. Rinse with potable water.

Range Tops, Exhaust Hoods and Tables:

Dilute 1 part cleaner with 12 to 32 parts of water. Mop, spray or sponge on surface, scrub with an abrasive pad if desired, rinse with potable water and wipe dry to a shine with a clean cloth.