



# FOODSERVICE GRILL CLEANING



Maximize cooking area and food quality by keeping your grill clean with the fastest flat-top grill cleaner in the industry

# Burnt-on Food is a Real Cleaning Challenge

## Impacts Taste and Available Cooking Area

Maximize total cooking area and food quality by keeping your grill clean.



**Carbonized grease build-up reduces total cooking area, which slows you down on a busy day.**

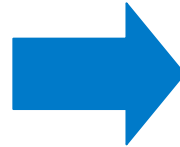
**Cooking on carbonized grease imparts unwanted flavors on food, impacting the quality of the food ingredients you invested in.**

# The Solution:

## Keystone High Temp Grill Cleaner



**BEFORE**



**AFTER**

Keystone High Temp Grill Cleaner

4/32oz bottles

Pick Code 6100056

SUPC 7681477

# Kitchen Grill Top Cleaning

## Best Value, Lowest Total Costs

Product	Keystone High Temp Grill Cleaner	Competitive Liquid Degreaser	Grill Brick	Pickle Juice and Ice
Current Practice	Clean with Keystone High Temp Grill cleaner	Clean with degreaser and grill pad	Clean with brick	Heat grill to max heat, pour on pickle juice, scrap with grill pad, repeat
Product Use Cost	\$1.88	\$1.25	\$0.10	none
Labor Cost	\$1.00	\$3.25	\$6.50	\$6.50
Total Cost	\$2.88	\$4.50	\$6.60	\$6.50
Results				

### Assumptions:

Labor Cost - based on \$6.50 per hour and observed total cleaning times in foodservice operations.  
 Product Use Cost - based on 4 oz. Keystone High Temp Grill Cleaner used in cleaning application, sold at a price of \$60.00 per 4/32 oz. pack.

# Using Keystone High Temp Grill Cleaner

## Ensure You Have the Right Tools



- ▲ Keystone High Temp Grill Cleaner
  - 6100056 4/32oz squeeze bottles



- ▲ High Temp Grill Cleaner Tools
  - 60225-06-00 Ecolab Griddle Polishing Pad Holder
  - 60225-07-00 Griddle Polishing Pads
  - 60225-04-00 Griddle Squeegee



Note: Wear protective gloves and goggles while cleaning, because the product is hot and may splash

# Grill Cleaning in Five Easy Steps

## Step-by-Step Instructions

Follow on Next Slides

Step 1	Turn off grill and scrape to remove the burnt-on soils.
Step 2	While grill is hot, apply a thin coating of Keystone High Temp Grill Cleaner over entire surface and let sit for one minute.
Step 3	Gently scrub grill with grill pad.
Step 4	Squeegee product soils into the grease tray.
Step 5	Wipe grill clean and re-season the grill.

# Step 1: Prep the Grill



Turn off grill that is heated to 325°F - 475°F



Using a grill scraper, remove burnt-on soils

# Step 2: Apply Keystone High Temp Grill Cleaner



Apply 3-4 oz. of solution



Spread to a thin coating over entire surface and let sit for one minute



# Step 3 and 4: Scrub and Squeegee the Grill Clean



Gently scrub grill with grill pad



Squeegee product soils into the grease tray

# Step 5: Wipe the Grill Clean and Re-season



CAUTION: Grill will be HOT



Note: Re-seasoning can be done using shortening on a cold grill.