



ELIMINATE TOUGH BAKED-ON SOILS

Keystone Fryer & Grill Cleaner

- ▲ 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 other stainless steel kitchen equipment

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



Keystone Fryer & Grill Cleaner breaks down tough, baked-on soils on stainless steel surfaces, leaving them shiny and looking like new.

DIRECTIONS FOR USE:

Ovens:

1. Preheat oven to no more than 200°F/93°C.
2. Turn off oven prior to application of product.
3. Apply cleaner to soiled surfaces and allow to stand for 1-5 minutes.
4. Agitate with brush or abrasive pad.
5. Rinse surfaces thoroughly with water after use.

Grills:

1. Apply cleaner to soiled surfaces and allow to stand for 1-5 minutes.
2. Agitate with brush or abrasive pad.
3. Rinse surfaces thoroughly with water after use.

Fryers:

1. Remove shortening or oil.
2. Fill fryer with water and add 1-2 quarts/1-2 L of Keystone Fryer & 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.

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.



DEGREASER SOLUTIONS

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Keystone Fryer & Grill Cleaner	U.S. and Canada 6100241	8412054	U.S. 4-1 Gal. Canada 4-3.78 L
Keystone Fryer & Grill Cleaner	Canada 6100409	1983774	Canada 2-3.78 L