

SIMPLIFY YOUR FRYER CLEANING

Greaselift Degreaser & Fryer Cleaner

Multi-purpose, glove-free degreaser that cuts through heavy grease faster.





- Effective on a variety of surfaces including stoves, ovens, grills, hoods, and fryers.
- 2. Save 30 minutes* by eliminating the boil-out step in fryer cleaning.
- 3. Penetrates and lifts away tough grease.
- Promotes safer product handling by not requiring PPE when used as directed.
- 5. Aluminum-safe.

DIRECTIONS FOR USE:

Fryer Cleaner:

- 1. Drain oil and move fryer baskets to sink while fryer is 120° 130° F.
- 2. Flush the debris out by pouring water or used oil into the fryer with the valve wide open.
- Spray Greaselift Degreaser & Fryer Cleaner into the fryer, covering soiled areas completely. Let it penetrate baked-on soil for 1 - 5 minutes. Re-apply as needed.
- Scrub to remove baked-on soil in and around the fryer using the Fryer Tool Kit. Re-apply as needed.
- 5. Rinse the fryer with hot water and wipe down with a microfiber cloth.
- 6. Refill the oil once the fryer is dry and free of water.

PRODUCT	SKU CODE	SUPC CODE	PACK SIZE
Greaselift Degreaser &	6102678	7301032	2-2L
Fryer Cleaner	6102677	7301068	4-32oz (RTU)

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

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

► call: 1 800 35 CLEAN | visit: cleanwithkeystone.com

1 Ecolab Place St. Paul, MN 55102



Degreaser:

- Apply onto warm (120°F/49°C) surface with carbonized grease to be cleaned. Cover soiled areas completely with foam.
- 2. Allow product to penetrate grease deposits for 1-5 minutes. Do not let product dry on surface.
- 3. Wipe off dissolved and loosened grease with a scrub pad or a damp cloth.
- 4. Rinse surface with clear water.





^{*} Based on internal Ecolab testing compared to Grease Express Fryer Cleaner reduces cleaning time by 30 minutes.