

Grill Cleaner

High temperature



Powerful cleaner for griddles and hot plates.
Designed to be used at high temperatures.

Quickly removes baked on
carbon and grease without
the need to cool.

Low Environmental Impact -
www.evansgreentick.com

- Strips grease build-up in just 60 seconds.
- No rinsing required.
- Eliminates grill downtime.
- Fragrance-free; suitable for use in the food industry.

DIRECTIONS FOR USE:

FLAT GRILL CLEANING - FLAT GRILLS MUST BE HOT WHEN CLEANING

1. Turn off grill and scrape to remove burnt on soils.
2. Whilst the grill is still hot, apply a thin coat of Grill Cleaner over the entire surface and leave for 1 minute.
3. Gently scrub the surface with a non-abrasive pad or cloth. For any stubborn stains, apply more Grill Cleaner in the affected area and lightly scrub until all debris has been removed.
4. Using a squeegee, scrape away soil into the grease trough.
5. Re-season grill by applying a thin coating of fat or oil to the grill.
6. Empty, wash, rinse and replace all grease troughs and pans.

1L

Order Code: A230AEV

Pack: 6 x 1 litre

PRODUCT INFORMATION:

Appearance:	Clear yellow viscous liquid
Odour:	Unperfumed
pH - undiluted:	12.1
Shelf life:	3 years

QUALITY AND ENVIRONMENTAL ASSURANCE:

This product is manufactured in the U.K. by EVANS VANODINE INTERNATIONAL PLC under an ISO 9001 Quality Management System Cert. No. FM 09535 and an ISO 14001 Environmental Management System Cert. No. EMS 506072 registered by the British Standards Institution.

REVISION DATE: 15/08/22



Scan here to view
safety data information

