

Greaselift Degreaser and 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.
- Eliminates the boil-out step in fryer cleaning.
- Penetrates and lifts away tough grease.
- Promotes safer product handling by not requiring PPE when used as directed.
- Aluminum-safe.

Directions for use:

For 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.
3. 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.
4. 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.

Kitchen Specialty Solutions

PRODUCT	PACK SIZE	MFR #	SHAMROCK #
Greaselift Degreaser & Fryer Cleaner	6 X 32 oz	6102681	

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

Call **1 800 35 CLEAN** or visit procleansouthwest.com for more information.



For Degreaser:

1. 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.

