

# Grease Zone®

Cleaner and degreaser for your all purpose and food service cleaning needs.

## Spray Cleaning:

**To mix:** Add 2 pumps to the Grease Zone spray bottle OR 1 (2 oz.) packet. Fill the rest with water and shake.

**To clean:** Spray and wipe Grease Zone to clean food service equipment, restrooms and all other surfaces not harmed by water.



## Bucket Mopping:

**To mix:** Add 2 pumps OR 1 packet to warm water.

**To clean:** Work in 4 x 8 sections. Mop on liberally in a figure 8 motion. Wring out and dry mop the same section picking up the excess solution. Continue to the next section until floor is complete.



## FRYER BOIL OUTS:

**1** Drain grease from the fryer.



**2** Add 2 cups (16 oz.) of Grease Zone to the fryer. Fill with water to the same level as you would the grease.



**3** Immerse your fryer baskets and set the fryer to 200 degrees for 15 minutes.



**4** Drain fryer and rinse thoroughly. Spray and wipe down the outside with Grease Zone.



**Grease Zone can also be used to maintain clog-free drains and grease traps by pouring a cup a week and flushing it with hot water.**