

Grill Surface Cleaner



More Effective Cleaning

Stera-Sheen Grill Cleaner is designed to clean hot surfaces quickly and efficiently. The thick formula clings to the surface, resulting in a remarkably clean grill. Ideal for flat grills, 2-sided grills and griddles.

Easy to Use

No need for a complete shutdown or time-consuming procedures. Our formula restores your grill while it's still hot, and requires minimal product and labor. The included pour top ensures the perfect amount of solution every time.



Visible Results

Unsightly grill residues aren't as permanent as you think! Clean and remove carbon, oils, rust, fats, calcium and burned-on grease with a single application.



Food safety issues can arise when carbon buildup creates uneven cooking surfaces, affecting product quality and overall customer experience. Regular use of Stera-Sheen Grill Cleaner keeps your grill looking new, and ensures a consistent, delicious product.







Call us at (847) 526-5505 or email sales@sterasheen.com for more information.



Recommended Procedures

Required Materials:

- Stera-Sheen Grill Cleaner
- High-Temperature Grill Brush or Grill Pad Holder with Pad
- High-Temperature Squeegee
- Wet Towel

Procedures:

- 1. Scrape grill/griddle with spatula or scraper to remove loose food debris.
- 2. Measure 2-3 fl. oz. of Stera-Sheen Grill Cleaner and pour on hot flat grill surface (275-325° F).
- 3. Spread Stera-Sheen Grill Cleaner liquid over entire cooking surface with a hi-temp grill brush or grill pad holder to remove any food soils.
- 4. Using squeegee, move liquid from cooking surface into grease trough.
- 5. For heavily soiled surfaces, it may be necessary to repeat steps 2-4.
- 6. Use a clean damp cloth to wipe grill surface.

