

A JANISOURCE
PRODUCT



GRILL MEISTER®

GRILL + OVEN CLEANER

A fast-acting, odorless cleaner
that dissolves baked-on
deposits quickly for easy
removal by wiping or rinsing.

**CONCENTRATED
FORMULA REMOVES**
Grease
Oil
Carbons



DIRECTIONS

Ovens

For best results, heat to approximately 200°F, then turn off. Spray or brush full strength solution onto surface to be cleaned. Allow to soak for several minutes, rinse with potable water using a cloth or sponge. Steel wool pads may be necessary for stubborn areas.

Grills

Warm grill to approximately 150°F. Dilute concentrate with equal parts water and pour on surface to be cleaned. Agitate with a scraper or aggressive pad. Rinse with potable water using a sponge or cloth.

Deep fat fryers

Drain all grease from fryer and rinse with hot water. Fill fryer to within 4 inches from the top and add 4 - 6 ounces of cleaner for each gallon of water. Boil solution for 15 to 20 minutes. Drain dirty solution and rinse thoroughly with potable water and wipe dry.

This product meets the maximum content requirements for Volatile Organic Compounds (VOCs) as established by State and Federal regulations.

PRODUCT SPECIFICATIONS

Active Ingredients:	15.0 ± 0.5%	Emulsification:	Excellent
Color:	Clear	Detergency:	Excellent
Odor:	Mild	Rinsability:	Complete with water
pH:	13.5 - 14.0	Flash Point:	None (waterbased)
Viscosity:	Water thin	Biodegradability:	Complete
Foam:	Low	Storage/Stability:	2 years
Abrasives:	None	Weight per Gallon:	8.80 lbs./gal.
Phosphate Content:	None	Freeze / Thaw Stability:	Keep from freezing
Solubility:	Complete with water		

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