



STERA SHEEN®
G R I L L

SURFACE CLEANER



Non-Caustic, Hi-Temp Grill Surface Cleaner

CLEANING APPLICATIONS:

- Flat Grills & griddles

HOW IT WORKS

- Formulated to clean hot surfaces (275-325 degrees F)-no need for complete shut down of grill equipment
- No-scratch and non-fuming formula safely cleans steel or aluminum surfaces quickly and thoroughly
- Apply product to grill with sprayer, thick formula clings to grill for improved cleaning results

WHY IT IS IMPORTANT

- Effective after just one application
- Each cleaning requires minimum product and labor, but produces remarkable results
- The build up that is created on daily grills affects:
 - Food Safety
 - Product Quality
 - Consistency
 - Overall Customer Experience
- Formula ingredients comply with G.R.A.S. standards; Formula considered safe for incidental food contact





Your One Stop Shop for Fry Oil Cost Savings & Quality Improvement

+1 336 944 8033
info@FryOilSaver.com
www.FryOilSaver.com



SURFACE CLEANER

RECOMMENDED PROCEDURES

Required Grill Tools:

- High Temperature Safe Grill Squeegee
- High Temperature Grill Pad Holder with Grill Pads

Procedures:

1. Set the grill temperature to 275-325 degrees
2. Spray or pour 2-3 oz. of Stera-Sheen Grill Cleaner across the grill
3. Evenly spread the grill cleaning with the provided grill pad holder
4. Let the heat do the work and allow product to sit for 20-30 seconds
5. Pull the product off the grill with the provided high temperature grill squeegee
6. Wipe down grill with wet towel
7. Season grill before cooking



Your One Stop Shop for Fry Oil Cost Savings & Quality Improvement

+1 336 944 8033
info@FryOilSaver.com
www.FryOilSaver.com

Stera-Sheen® Grill Cleaner- Directions for use

Non-Caustic Hi-Temp Grill Surface Cleaner

All Ingredients are Generally Regarded as Safe

(G.R.A.S.) as Listed by FDA.

INSTRUCTIONS FOR USE:

Recommended use range of 275-325 degrees F. Safe for use on food contact surfaces.

1. Scrape grill/griddle with spatula or scraper to remove loose food debris.
2. Measure 2 fl.oz. of Stera-Sheen Grill Cleaner and pour on hot flat-grill cooking surface (325 degree F for best results). **NOTE:** For upper plate of 2-sided grill (if applicable), apply 1-2 fl.oz. of Stera-Sheen Grill Cleaner with sprayer. Approximately 13 sprayer pumps equal 1 fl. Oz.
3. Immediately spread Stera-Sheen Grill Cleaner liquid over entire cooking surface with an appropriate hi-tempered rated, grill brush to remove any food soils. Do not allow product to remain on hot surface more than 2 minutes.
4. Using a squeegee, move liquid from cooking surface into grease trough.
5. For heavily soiled surfaces it may be necessary to repeat Steps 2-4.
6. Turn off grill/griddle unit and place a damp cloth on cooking surface and wipe it clean.
7. Season the freshly cleaned grill/griddle surface when hot with a thin coat of liquid shortening.

