

# ALL PURPOSE KLEEN Product Application Guide

**NON-TOXIC & Biodegradable  
For Grills, Ovens and Hoods**



**SPMIG#27073 Approved for the Gaylord Hood System!**

ALL PURPOSE KLEEN is an effective, fast working, NON-TOXIC biodegradable all purpose cleaner / degreaser. Always shake well before using.

## **GRILLS:**

- 1) Dilute ALL PURPOSE KLEEN with 4 parts water to 1 part ALL PURPOSE KLEEN.
- 2) Turn grill down to 250 degrees F.
- 3) Spray diluted solution of ALL PURPOSE KLEEN on sides, back flanges and grill surface. If liquid dances, grill is too hot – if it pools, surface is too cold.
- 4) Empty grease catch pan and replace.
- 5) Start from back of grill. Pour one to two cups of diluted ALL PURPOSE KLEEN (depending on carbon build up) on to back of grill.
- 6) Work with steel spatula. Add water as required to maintain liquid level.
- 7) Use scraping action to work liquid around on heavy carboned areas.
- 8) Pull dissolved grease into trough.
- 9) Add one (1) cup of water to grill.
- 10) Sprinkle onto grill, a light coating of RE-NU METAL KLEEN.
- 11) Polish with grill pad, including sides and back.
- 12) Do not overuse water, but keep grill surface wet.
- 13) Squeegee dry. Wipe clean with damp cloth.
- 14) Season clean grill with light coating of oil. Wipe grill clean before using again.
- 15) Empty grease catch pan, rinse in water and replace.

## **HOODS:** (Gaylord Hoods Systems)

- 1) Mix ALL PURPOSE KLEEN and water at a ratio of 1 part water to 1 part A. P. KLEEN.
- 2) Operate hood system at the end of each shift for a minimum of 2 minutes.

*DEEP FRYERS:* (Open top and Pressure type)

- 1) Turn off deep fryer and let cool a few minutes.
- 2) Drain oil and close drain.
- 3) Add one to two cups of ALL PURPOSE KLEEN to deep fryer depending on the degree of carbon build up. Pour over elements and down the sides.
- 4) Fill fryer with water to just below oil line and slow boil for 30 minutes.
- 5) Brush well with pot brush.
- 6) Turn off fryer and drain water promptly.
- 7) Rinse with clean water and drain, towel dry and refill with oil.

*DEEP FRYER:* (Pull-out Pan type)

- 1) Drain oil, pull out pan and place in sink.
- 2) Fill sink with hot water just above the pan.
- 3) Add one cup of ALL PURPOSE KLEEN to sink and let soak for 30 minutes.
- 4) Scrub carboned areas with an abrasive pad.
- 5) Rinse with clean water and dry thoroughly.
- 6) Replace in fryer and fill with oil.

*BROILERS:*

- 1) Remove broiler parts to be cleaned.
- 2) Put parts into sink or cleansing tank.
- 3) Spray ALL PURPOSE KLEEN on all parts.
- 4) Cover parts with HOT water.
- 5) Add two (2) cups of ALL PURPOSE KLEEN to water.
- 6) Let sit for 30 minutes, rinse and dry.

*OVENS:*

- 1) Spray cold oven interior with ALL PURPOSE KLEEN, close door.
- 2) Set temperature for 250 degrees F for 5 minutes.
- 3) Turn oven off and spray interior again.
- 4) Wipe surface with wet clean cloth, rinsing cloth frequently.
- 5) On hard to clean areas, repeat above process.

*FLOORS:*

- 1) For initial deep cleaning, mix two (2) quarts of ALL PURPOSE KLEEN to four gallons of HOT water. For daily use, dilute at a ratio of two cups (16 oz.) ALL PURPOSE KLEEN to four (4) gallons of HOT water.
- 2) Spread thin coat of solution over the floor surface evenly with deck brush, spray bottle or power scrubber.
- 3) Brush into floor with a stiff bristled deck brush or power scrubber.
- 4) Allow solution to remain on floor for five (5) minutes minimum.

**FLOORS:** *continued*

- 5) Brush surface again.
- 6) Rinse floor thoroughly with HOT water and squeegee into drain or wet vac the floor surface.

**ALL PURPOSE DEGREASING:**

- 1) Mix one (1) part ALL PURPOSE KLEEN to twenty (20) parts water for light degreasing.
- 2) Use for general cleaning, carpet spotting, waitress/bus stations, counters, table tops, chairs, booths, bars and tile.
- 3) Clean with the grain of the metal.
- 4) Spray on and wipe off with clean wet cloth and dry.
- 5) Mix one (1) part ALL PURPOSE KLEEN to four (4) parts water for heavy grease, carbon, garbage containers, grills and light build-up on ovens.
- 6) For oven exteriors and heavy grease or carbon areas, clean when surface is warm and wipe with clean damp cloth.

**RECOMMENDATIONS:**

If grease/carbon was built up while surface was hot, then remove when it is warm.  
Always follow equipment manufacturers instructions.  
Not recommended for aluminum equipment or parts.

National Stock Number 6850-01-434-4426  
Box of 4 @ 1 Gallon

Safety Data Sheets available upon request.