



## A comprehensive partnership to help deliver better outcomes



### Clean

- Meet consumer expectations for kitchen cleanliness.
- Maximize food quality and taste by removing grease from cooking equipment.



### Protect

- Designed to improve safety with chemicals that don't require PPE and minimize exposure to hot surfaces.
- Helps reduce grease build up that can lead to fire hazards.



### Optimize

- Streamline processes with degreasers that work across a variety of surfaces.
- Save time and labor costs with simplified cleaning processes and fast-acting chemistry.<sup>1</sup>



## Ecolab's proven expertise

- **On-site** service, consultation and guidance.
- **On-Demand Digital Training** available 24/7 on any device in multiple languages.
- **9 out of 10 restaurants** viewed as the cleanest get products from Ecolab.<sup>2</sup>

## Why grease removal matters:

**89%** of consumers say kitchen cleanliness is important or very important when choosing a restaurant<sup>3</sup>

**22%** of restaurant fires are caused by failure to clean cooking appliances and excessive grease build up<sup>4</sup>

## KITCHEN DEGREASERS

# Effective degreasing solutions to support a cleaner, safer kitchen

Contact your Ecolab Representative or call 1 800 35 CLEAN for more information.

1. Based on Ecolab testing of boil-out procedures.  
 2. Independent Survey, NRN Dataessentials, 2021, <https://www.nrn.com/family-dining/12-cleanest-restaurant-chains>  
 3. <https://www.restaurantbusinessonline.com/operations/boosting-consumer-perception-restaurant-cleanliness>.  
 4. National Fire Protection Association. "Structure Fires in Eating and Drinking Establishments." 2017, <https://www.nfpa.org/news-blogs-and-articles/blogs/2020/10/02/8-tips-for-restaurant-facility-managers-during-serve-up-fire-safety-in-the-kitchen-fpw-campaign>

1 Ecolab Place St. Paul, MN 55102  
 www.ecolab.com 1 800 35 CLEAN

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# Ecolab Grease Removal Solutions

## Total Kitchen Degreaser



### Greaselift™ Degreaser & Fryer Cleaner

- Cleans multiple kitchen appliances and surfaces
- No boil-out step for fryer cleaning
- No PPE required

#### Recommended for:

- |                 |                  |
|-----------------|------------------|
| Ovens           | Fryers           |
| Grated grills   | Range hoods      |
| Stoves          | General surfaces |
| Flat-top grills |                  |



**ELIMINATING THE BOIL-OUT STEP OF FRYER CLEANING SAVES 30 MINUTES<sup>1</sup>**

6102624 6 - 32 oz  
6102623 2 - 2 L

## General Degreasers

### Greascutter Plus™

#### Better Vertical Cling

- Heavy-duty cleaner and degreaser for everyday kitchens
- Will not damage melamine
- Requires PPE



6119513 4 - 1 gal

#### Recommended for:

- Ovens
- Grated grills
- Flat-top grills
- Stoves
- General surfaces

### Grease Express™ Fast Foam Degeaser

#### Fast Foaming Action

- Fast-foaming, clinging degreaser
- Requires PPE

#### Recommended for:

- Ovens
- Grated grills
- Flat-top grills



6110126 6 - 32 oz  
6110123 4 - 1 gal

### Greasestrip Plus™

#### Cuts through grease

- Heavy-duty, clinging gel cleaner
- Provides 100% surface contact and protects stainless steel
- Requires PPE

#### Recommended for:

- Ovens
- Grated grills
- Flat-top grills
- Stoves
- General surfaces



6129777 6 - 32 oz  
6119505 4 - 1 gal

## Specialty Degreasers

### Grease Express™ Fryer Cleaner

- Designed for fryer boil-outs, no-rinse fryer cleaner
- Preportioned powder packets

#### Recommended for:

- Fryers



6110307 26 8 oz

### Grease Express™ High Temp Grill Cleaner

- No-rinse, flat-top grill cleaner
- Strips baked-on carbon and grease without cooling

#### Recommended for:

- Flat-top grills



6110251 6 - 3.6 oz  
6110127 6 - 32 oz  
6110378 Starter Kit

# Grease Removal Tools and Accessories

Developed to help make cleaning hard-to-reach areas of kitchen equipment more accessible. These tools were created with efficiency and safety in mind.

**DURABLE, LONG-LASTING TOOLS  
LOWER THE OVERALL COST OF  
GETTING KITCHEN EQUIPMENT CLEAN**

## Hi-Temp Tool Starter Kit

Starter Kit includes:

- One Hi-Temp Handle
- One Hi-Temp Detail Brush
- One Hi-Temp Double-Sided Brush
- One Hi-Temp Pad Holder
- One Box of Hi-Temp Pads

90060674 60226-93-00

## Hi-Temp Tool Cleaning Kit

Cleaning Kit includes:

- One Hi-Temp Handle
- One Hi-Temp Multi-Tool Head
- One Hi-Temp Multi-Tool Pad
- One Hi-Temp Universal Pad

92223366 60226-94-00

## Hi-Temp Grill and Fryer Cleaning Tools

### Hi-Temp Handle



90060671 60226-01-00

### Hi-Temp Double Sided Brush



90060674 60226-93-00

### Hi-Temp Detail Brush



90060673 60226-03-00

### Hi-Temp Holder



92212762 60226-91-00

### Hi-Temp Pads



92212743 60226-04-00

### Hi-Temp Universal Pads



Pack of 6  
92223367 60226-06-00

### Hi-Temp Multi-Tool Pad



Pack of 10  
92223368 60226-07-00

## Griddle Cleaning Tools

### Griddle Cleaning Kit

Cleaning Kit includes:

- One Griddle Polishing Pad Holder
- One Griddle Squeegee
- One Pack of 10 Griddle Polishing Pads



EXP20494 60225-94-11

### Griddle Polishing Pad Holder



92211355 60225-06-00

### Griddle Squeegee



90060670 60225-08-00

### Griddle Polishing Pads



Pack of 10  
90062218 60225-07-00

### Grill/Griddle Brick



Pack of 12  
90060705 60346-41-00

### Fryer Oil Monitoring Kit



Pack of 40  
90060403 20301-01-11

1. Based on Ecolab testing of boil-out procedures.