

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

**RECOMMENDATIONS:**

1. If grease / carbon was built up while surface was hot, then remove when it is warm.
2. Always follow the equipment manufacturer's instructions.
3. Not recommended for aluminum equipment or parts.

**ALL PURPOSE DEGREASING:**

1. Mix 1 part cleaner to twenty 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 grain of metal.
4. Spray on and wipe off with clean wet cloth and dry.
5. Mix 1 part cleaner to 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.

**ANTIDOTE:** May be irritant. First Aid - Rinse with cold water. Do not take internally. If irritation persists, please see a physician.

**KEEP OUT OF REACH OF CHILDREN**

**HOODS:**  
**NAVSEA APPROVED for**  
**Gaylord Hoods, SPMIG #13014**

**For Gaylord Hood Systems:**

- 1) **Add All Purpose Kleen to the Gaylord washdown system at the dilution rate that the manufacturer requires.**

**Let it go to work effectively and safely.**

**For other Hood Systems:**

- 1) **Mix cleaner and water at a ratio of 1 part water to 1 part cleaner.**
- 2) **Operate hood system at the end of each shift for a minimum of 2 minutes.**

PAT. PEND.  
Emergency #: INFOTRAC (800) 535-5053  
Code# 0014 RE-NU ALL PURPOSE KLEEN



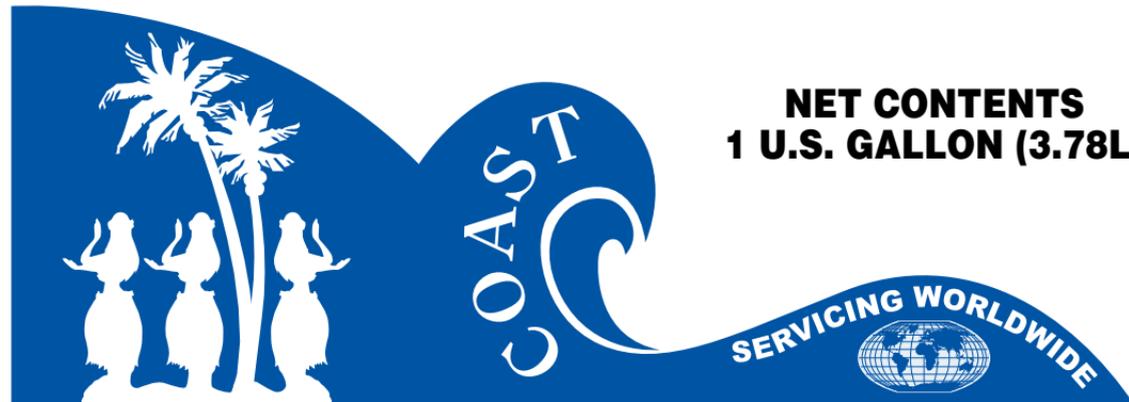
NSN #6850-01-434-4426

# Non-Toxic Biodegradable Cleaners

# ALL PURPOSE KLEEN

Non-Toxic & Biodegradable  
For Grills, Ovens & Hoods

**NAVSEA APPROVED—SPMIG # 13014 APPROVED FOR GAYLORD HOOD SYSTEMS**



**NET CONTENTS  
1 U.S. GALLON (3.78L)**

**COAST PRODUCTS, INC. • HONOLULU, HI 96814**

**GRILLS:**

1. Mix 1 part cleaner to 4 parts water
2. Turn grill down to 250°
3. Spray diluted cleaner 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.
6. Start from back of grill. Pour 1 to 2 cups of diluted cleaner 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 1 cup of water to grill.
10. Sprinkle onto grill, a light coating of Metal Kleen.
11. Polish with grill pad, including sides and back.
12. Do not over use 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.

**OVENS:**

1. Spray cold oven interior with cleaner, close door.
2. Set temperature for 250° for 5 minutes.
3. Turn oven off and spray interior again.
5. Wipe surface with wet clean cloth, rinsing cloth frequently.
6. On hard to clean areas, repeat above process.

**DEEP FRYERS - Open Top & Pressure:**

1. Turn off deep fryer and let cool a few minutes.

2. Drain oil and close drain.
3. Add 1 to 2 cups of cleaner 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.
7. Rinse with clean water and drain, towel dry and refill with oil.

**FLOORS:**

1. For initial deep cleaning, mix 2 quarts of cleaner to four gallons of HOT water.
2. Spread thin coat of solution over floor surface evenly with deck brush, spray bottle or power scrubber.
3. Brush into floor with stiff bristled deck brush or power scrubber.
4. Allow solution to remain on floor for 5 minutes minimum.
5. Brush surface again.
6. Rinse floor thoroughly with HOT water and squeegee into drain or wet vac all the floor surface.

For daily use, dilute at a ratio of 2 cups cleaner to 4 gallons of HOT water.

**DISTRIBUTED BY:**  
**COAST PRODUCTS, INC.**

975 Queen Street • Honolulu, HI 96814  
PH: 808-593-8709 • FAX: 808-591-9096  
email: coastproducts.inc@hawaiiantel.net  
**Web Site: www.coast-products.com**