

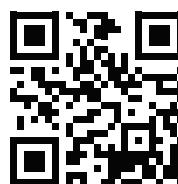


## HOTPLATE & GRIDDLE CLEANER



- Ready-to-use: easier to prepare and apply
- No Need to Rinse: quick cleaning
- Non Caustic: safer to use
- Powerful solution for greater economy

HotStuff is a ready-to-use cleaner for hot plates, griddles, cooking HotStuff is a ready-to-use cleaner for hot plates, griddles, cooking irons and food presses to remove carbon and burnt on food, greases and oils. Because of its non-caustic and no-rinse features, HotStuff offers significant health and safety advantages over products traditionally used for cleaning steel and stainless surfaces.



SCAN THE QR CODE TO SEE HOTSTUFF IN ACTION

PRODUCT CODES  
5 Litres: FKHOTS05  
1 Litre: FKHOTS01

### DIRECTIONS

1. Using a cooking scraper, remove loose heavy soiling BEFORE using HotStuff.

**2. Make sure the hot plate is kept at or heated to 180°C (350°F).** 3. On large hot plates, it's best to clean one section at a time.

**4. Dispense from a squirt bottle with a flip cap. Use a sweeping motion to apply a liberal amount of HotStuff onto the hot surfaces.** 5. Use a steel cooking scraper or blade to distribute the product evenly over the griddle or hot plate surface

**6. Allow HotStuff to bubble (activate) and continue to scrape surface** 7. It's recommended to use a Griddle Pad (with correct holder) on heavily burnt on / soiled surfaces

**8. After 1-2 minutes, scrape surfaces clean.** 9. The addition of white vinegar or lemon juice may assist in removing final residues.

**10. Use a wet or damp cloth to wipe clean to finish.** 11. Surfaces DO NOT need to be rinsed before cooking.

**12. Regularly empty plate containment.**

**IT REALLY WORKS**

By CleanBrands®

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