

**PRODUCT #201**  
**(20619, 21219DC, 21232, 20104)**

**FOAM PLUS™ INFORMATION SHEET**  
**Super Cling Oven, Grill, Fryer and Rotisserie Cleaner**  
**Aerosol & Liquid**

Highly concentrated to remove carbon grease from ovens, grills, fryers, rotisseries, pizza ovens, conveyor ovens, range tops and steam jacket kettles.

***SPRAY ON! - WIPE OFF!***

**FOAM PLUS™** will cling to vertical surfaces, and is to be used on warm surfaces – 180F to 200F. For use on: range tops, pizza ovens, steam jacket kettles, deep fat fryers and conveyor ovens. **FOAM PLUS™** is safe for use on: stainless steel, porcelain, mild steel, ceramic, glass and bricks.

**FOAM PLUS™** does not generate the airborne caustics found in ordinary aerosol oven cleaners

***Phosphate Free – Non-Flammable – No Chlorinated Solvents***  
***Leaves No Toxic Fumes or Odors***

**DIRECTIONS FOR USE**

*Use on warm surfaces from 180°F - 200°F. Recommended for use ONLY on porcelain, enamel, iron, stainless steel, chrome, ceramic and glass surfaces. DO NOT use on aluminum, painted surfaces or linoleum.*

**COMBI-OVENS, OVENS & GRILLS**

1. *Shake well before using.*
2. *Turn off heat.*
3. *Let surface cool down to 180°F - 200°F.*
4. *Spray **FOAM PLUS™** generously on heated surfaces and allow to stand for approximately 15 - 30 seconds. (Spray sides and top of oven first. Then spray on remaining oven surfaces thoroughly.)*
5. *Wipe clean with a wet cloth or sponge.*
6. *Rinse with a solution of vinegar and water to neutralize. (1 cup vinegar to 1 gallon of water.)*
7. *GRILLS: Re-oil while still warm to prevent sticking.*

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## **FOAM PLUS™ INFORMATION SHEET (continued)**

### **ROTISSERIES**

1. Shake well before using.
2. Turn off heat.
3. Let surface cool down to 180°F - 200°F.
4. Remove accessories to sink and spray w/**FOAM PLUS™** while still warm.
5. Spray rotisserie inside and outside including doors.
6. Let stand 15 - 30 seconds.
7. Wipe clean with wet cloth or sponge.
8. Rinse with a solution of vinegar and water to neutralize. (1 cup vinegar to 1 gallon of water.)

### **DEEP FAT FRYERS**

1. Shake well before using.
2. Drain the shortening from the fryer.
3. Immediately spray thoroughly with **FOAM PLUS™** while the fryer is still hot (should be approximately 200°F).
4. Let stand 15 to 30 seconds.
5. Wipe clean with a wet cloth or sponge.
6. Rinse with a solution of vinegar and water to neutralize. (1 cup vinegar to 1 gallon of water.)

**NOTE:** **FOAM PLUS™** may be left on longer depending on the surface condition. On a stubborn hard-to-clean area, leave on 3 to 5 minutes. Repeat if necessary.

**AVAILABLE IN AEROSOL, QUARTS AND GALLONS**