



# GREASE MANAGEMENT Fact Sheet

**MONOGRAM**  
CLEANING  DISPOSABLES

**CLEAN  
FORCE**<sup>™</sup>

**Grease buildup** on the inside and outside of kitchen equipment is a potential ignition source for a **dangerous and costly grease fire**.

## WHY IS IT IMPORTANT TO USE A DEGREASER?

Baked on grease **reduces energy efficiency** and one fire can **increase insurance premiums** by thousands of dollars

## WHY ARE GRILL CLEANERS IMPORTANT?

- Cooking on carbonized grease imparts **unwanted flavors** on food, impacting the quality of the food ingredients you invested in.
- **Carbonized grease build-up** reduces total cooking area, which slows you down on a busy day.
- **A good grill cleaner** reduces the need for scrubbing and employee exposure to hot surfaces, **keeping employees safe**.
- High temp grill cleaner technology **removes grease in 60 seconds**, reducing cleaning time by over **80%** versus grill bricks.

## HOW DOES OIL AFFECT FOOD QUALITY?

- Dirty oil **negatively impacts** the quality and appearance of the food cooked in it.
- Food fried in dirty oil **looks bad** and **tastes bitter**.
- Clean fryer **increases the life** of the clean oil and **reduces the need** to change the oil as frequently.



REMOVE  
GREASE IN  
**60**  
SECONDS

For more information, please contact your US Foods<sup>®</sup> representative or call 1.866.444.7450.

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