

# BBQ & GRILL CLEANER



## Unique Solutions for Everyday Problems.

Burnt, charred food, grease and grime can be a time consuming job when cleaning BBQ's, grills and other cooking surfaces.

**Ecogreen BBQ & Grill Cleaner** is a safe, simple and effective way of removing fats, oils, grease and grime from BBQ's and other high heat cooking surfaces. Based on our Bio-Technology, it's powerful non-caustic, non-toxic formula contains beneficial bacteria which are proficient in breaking down grease, fats, oils, grime and charred food from such cooking surfaces.

With no harsh or hazardous ingredients, Ecogreen BBQ & Grill Cleaner is ideal for cleaning and maintaining BBQ's and grills to remove burnt food, grease, oil and grime. This product is suitable for electric, gas and wood fire appliances.

### Uses

- ✓ BBQ's
- ✓ Hot Plates
- ✓ Rangehoods
- ✓ Racks
- ✓ Grills

### Available Sizes

- ✓ 300mL
- ✓ 500mL

### Product Benefits:

- ✓ Spray & Leave
- ✓ No Scrubbing
- ✓ Maintains equipment with minimum effort
- ✓ Contains beneficial bacteria to breakdown fats, oils and grease
- ✓ Breaks bond with cook surface allowing for easy cleaning

### Environmental Benefits:

- ✓ Safe to use
- ✓ No harsh chemicals or acids
- ✓ Non-toxic & non-caustic
- ✓ Environmentally friendly



Retail Range

In Partnership with Nature

## How does Ecogreen BBQ & Grill Cleaner Work?

Ecogreen BBQ & Grill Cleaner contains specific strains of beneficial bacteria which are proficient in breaking down fats, oils, grease and food residue remaining on the hotplate or grill.

Once the surface has been sprayed, the beneficial bacteria feed on the fats, oils and food residue, degrading them into small substrates until they are depleted. The beneficial bacteria will continue to work until the food source has been eliminated. When the grill or hotplate is reheated the remaining bacteria on the surface will be instantly killed off.

## Directions for Use

### BBQ's & Grill

1. Wait until the cooking surface is cool to touch.
2. Spray the surface liberally with product until the area is covered.
3. Allow the area to dry naturally and close the BBQ hood/lid.
4. On next use, with a clean cloth wipe surface to easily remove and fats, oils, grease or food.

Note: Any remaining bacteria will be destroyed once the BBQ has been reheated.

**DISINFECTANTS AND CLEANING AGENTS KILL BENEFICIAL BACTERIA; DO NOT USE WITH THIS PRODUCT.**

## More Information

For more information on this product or any other products in our range, please visit [www.ecogreen.com.au](http://www.ecogreen.com.au)

## Why Choose Ecogreen?

- Natural Active Ingredients
- Scientifically Proven
- Australian Owned
- Effective and Competitively Priced
- Exclusive Bio-Technology
- We Research, Develop and Manufacture

Retail Range

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