



INDUSTRIAL STRENGTH ALL PURPOSE CLEANER & DEGREASER



SG Manufacturing Corp.

PO Box 140077 • Boise, Idaho 83714

208.376.3040 • 1.800.434.1343

www.sungold.com

NON-TOXIC • BIODEGRADABLE • NON-ABRASIVE

FRYER BOILOUT

Restaurants: Regular Mixture - 1 Pint to 4 Gallons

Drain oil and fill fryer with water to oil line. Add 4-5 cups of regular mixture of Sun Gold or a 1/4 cup of concentrated Sun Gold paste. Set the fryer thermostat to about 210 to 220 degrees (just to boiling point) and let boil for 20-35 minutes. Drain as usual. If carbon is not completely removed from heating elements, and/or tray area, use a Scotch-Bright no. 96 "green" scouring pad to help remove burnt on deposits. Rinse well with clean water and fill to normal level with oil. If you are removing thick gummy build-up from sides, top, and back of fryer, use concentrated Sun Gold paste and a **stainless steel** scouring pad when surface is hot to help soften deposits. **NOTE:** Keeping fryer temperature just a boiling level will eliminate the need to watch for bubbling over.

CARBON REMOVAL from Grills, Broilers, Pots & Pans

When cleaning heavy carbon build-up off sides & backs of grills and broilers, use concentrated Sun Gold paste and a **stainless steel** scouring pad while the surface is hot. Carbon deposits should soften, making clean up easier. Repeated applications may be necessary if build up is severe. When cleaning carbon stained pots & pans, use concentrated or regular mix of Sun Gold and a stainless steel or Scotch Bright no. 96 green pad while surface is warm or hot. **NOTE:** If metal looks dull after carbon removal, use regular mixture of Sun Gold and Scotch Bright No. 96 green scouring pad to bring back shine. Clean with the "grain" of metal to avoid scratching.

FLAT TOP GRILLS

Cool surface to 200 degrees F. Pour enough regular mixture of Sun Gold to cover grill surface and allow it to pool and steam for 2 minutes. While steaming, scrub surface with a grill screen then rinse well with water.



OVENS, RANGES & HOODS

Oven and ranges surfaces should be cleaned while warm or hot using regular or heavy duty mixture of Sun Gold and a Scotch Bright no. 96 green scouring pad. Carbon deposits on racks, doors, and bottom of oven may be cleaned with concentrated Sun Gold paste and a **stainless steel** scouring pad. Glass on convection ovens will normally come clean with regular mixture of Sun Gold and a Scotch Bright no. 96 green scouring pad or a **stainless steel** pad is carbon sports remain. When cleaning either cast iron or enamel cook tops, always use a **stainless steel** scouring pad to maximize results with less effort. Backs of ranges and hoods may be cleaned with regular mixture and a Scotch Bright pad, provided build up is not too thick.

NOTE: Galvanized hoods and back plates should always be cleaned with a **stainless steel** pad to avoid removing protective coating or damaging metal surface.

STAINLESS STEEL

Spray a regular mixture of Sun Gold onto a cotton towel and apply to surface. If scratched, use a Scotch Bright pad and clean with the "grain". Once initial cleaning is done, a light mixture of Sun Gold can be used for maintenance cleaning. Also, try using a squeegee to finish.

FLOORS & BASEBOARDS

Add 4-5 cups of regular mixture of Sun Gold into a standard mop bucket with hot water. Mop floors with solution as normal. Then rinse with water, and allow to dry or buff with a clean, dry towel to produce a shine. When cleaning baseboards, use a regular solution of Sun Gold with a Scotch Bright pad to remove scuff marks, wax, or other build up. Rinse and wipe down with a clean dry cloth.

TOWELS

When washing kitchen towels, mix 2 cup of concentrated Sun Gold into 4 gallons of HOT water and soak towels in solution for 20-30 minutes. Take towels out while still saturated and wash as normal. Add bleach if needed.



- NON-TOXIC
- BIODEGRADABLE
- NON-ABRASIVE

