



# GRILLMASTER **ONE CLEAN GRILL** PUMICE STONE



**100% Pure Pumice Stone cleans griddles and grills *without* removing the cure!**

OneClean Grill Pumice Stones are odorless, tasteless scouring bricks that clean griddles without removing the cure, or imparting unpleasant odors or flavours to the grill.

Safe to use and store on food equipment without any risk of chemical contamination, our pumice stones have been the choice of professional chefs for over a quarter century.

**Lasts up to 6 times longer than fibreglass stones!**

## OneClean Grill Pumice Stone by Grillmaster

This 100% pure pumice stone grill cleaner is the perfect solution for effectively cleaning grills and griddles without damaging the protective coating.

Food safe, the pumice stone removes carbonized food particles, grease and oils, without leaving any lingering odor or unpleasant after taste.

- Uniformly cleans without leaving hot spots.
- Outlasts other bricks, stones and screens.
- Will not remove the grill cure like chemical agents.
- Imparts no sulfurous odor or after taste.
- Leaves no glassy particles.
- Cuts carbonized food and grease.



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CHARLOTTE, NC



# OneClean Grill Bar-B-Q & Grill Cleaning Brick Holder by Grillmaster

Made of lightweight cast aluminum, the reusable OneClean Grill Brick Holder offers long life, has adjustable set screws that fit all standard size grill bricks from 2.25 to 3.5 inches in width.

Used with OneClean Grill Natural Pumice Grill Stones, the job of removing carbonized food, grease and soot from hard metal and porcelain fireboxes, covers, grills, griddles and broiler racks goes faster and with less effort.



Patented design gives you sure grip and comfort!

## Directions for use

Cleans through abrasive action. Always use brick with water or oil.

## Charcoal and Gas Barbecues

To clean hard metal and porcelain fire boxes, covers and grill and broiler racks: wet brick. Rub surface to be cleaned using gentle pressure. Rinse or wipe cleaned surface of residue. Your OneClean Grill Pumice Stone will shape to flat or curved surfaces, "grooving" itself to the right shape.

## Pancake and Fry Griddles

Coat warm but not hot griddle with cooking oil. Scour griddle using flat side of the stone. Work in one direction. To keep oil cure and prevent sticking, clean only carbon and food from griddle. Wipe cleaned surface of residue with dry cloth. Do not use on unbaked enamel finishes, plastic coated surfaces and soft or highly polished metals. Some decorative tile and colored porcelain is fragile, and may be damaged by abrasive cleaning materials. When in doubt, test a small area before proceeding.

Available in two sizes - 6" x 3" x 3", and 7" x 4" x 4".

## Grills

1. Pour or leave liberal amount of cooking oil on warm (not hot) grill plate.
2. Sprinkle with generous amount of salt for perfect cleaning.
3. Scour in one direction only.
4. Scour ONLY until all burned food and carbon are removed. Scouring to a high polish may remove cure and cause sticking.
5. Clean corners with smaller pieces of used Pumice Stone.
6. Wipe with clean dry cloth.
7. Use Grillmaster aluminum holder to prevent burned fingers.

## Ask us about our other products:

### OneClean Super Cleaner



All-in-one kitchen & restaurant cleaner.

- Hoods
- Filters
- Floors
- Cooking utensils
- Pots & Pans
- Grills
- Fryers
- Ovens
- etc

### DriveUp Super Cleaner



All-in-one workshop degreaser.

- Engine blocks
- Parts & Fittings
- Tools & Equipment
- Tiles
- Concrete
- Asphalt
- Walkways
- etc

### Magnesol Frying Oil Saver

Filtering daily with Magnesol gives you more than twice the days of optimum frying quality.



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