PROBLEM SOLVER

Many Customers Have Experienced The Following:

**PROBLEM:**

- Removing burned-on carbon, grease, food and oily residue on ovens
- Cleaner is too thin and doesn’t cling to surface
- Only works on cold ovens

**SOLUTION:**

*Drummond™ Burn-Out Oven, Grill and Broiler Renovator*

- Easily removes burned-on carbon, grease, food and oily residue – just spray on, let work, and wipe off
- Highly concentrated for maximum economy – use full strength or dilute with water up to 1:15
- High-cling gel formula allows maximum surface contact time – helps remove grease, oil and carbon quickly and easily
- Cleans in warm or cold ovens
- Light lemon fragrance for a pleasant cleaning experience every time

“Let me show you how it works”

Burn-Out cuts through tough grease and baked-on food. Our new, thicker formula clings to the walls of the oven, putting Burn-Out’s power right where you need it most. You get a clean, degreased oven – without having to use “elbow grease”!

**APPLICATIONS:**

Great to use on:

- Ovens
- Broilers
- Grills
- Deep fryers

- Ranges
- Roasters
- Hoods
- Rotisseries and much more

Used by many:

- Cafeterias in schools and hospitals
- Bakeries
- Food processing plants
- Restaurants
- Caterers