



BUSTER

Grease and Carbon Remover
for Ovens - Grills - Hoods - Concrete

Institutional formula - Tough cleaner - Easy to use
Non-fuming - Free rinsing - Clinging foam - Versatile



Industrial strength Buster tackles the meanest jobs in the kitchen. A potent blend of water soluble solvents, complexed penetrating agents and high concentrations of alkaline builders, goes to work in seconds. Buster is ideal for cleaning grills, ovens, flues, hoods, stainless steel filters, deep fat fryers, barbecues and smoking equipment. Choose Buster for periodic renovation of grease impregnated concrete floors, storage rooms, walkways, kitchen and waste disposal areas.

Buster powers through and dissolves heavy accumulations of grease, cooking oils, baked on food spills, soot and grime with a single application. No preheating of surface is necessary or recommended. When applied with a foam hand sprayer or similar foam generating applicator, Buster produces a dense, blanket of foam that spreads evenly over the surface to be cleaned and clings to vertical surfaces for a

more thorough job. Just foam Buster directly on the surface to be cleaned, let stand and rinse thoroughly.

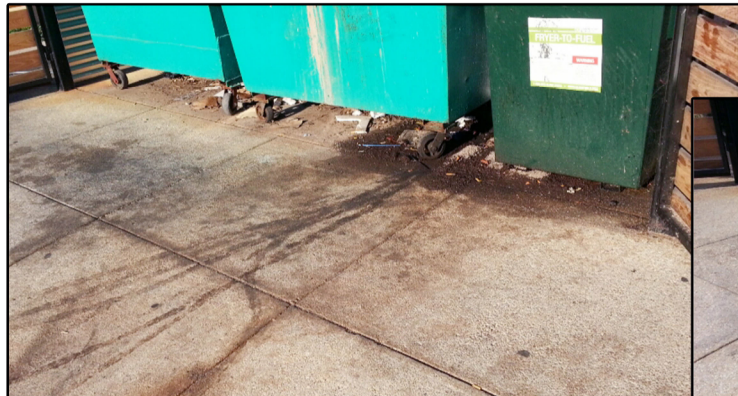
Pleasant, lemon scented, Buster works without choking fumes when foamed or poured on, which are common to most oven and grill cleaners. Buster is formulated without caustic soda, the primary cause of white film residue. Cleaned surfaces dry to a like new finish with a minimum of rinsing and wiping. Buster is nonflammable, biodegradable and phosphate free.

Buster is available in the following convenient sizes. Quarts are packed 12 per case. Gallons are 4 per case. For the volume user, 55 gallon drums are also provided. Ask your Wayne Representative about Buster's buddies for the Food Service Industry.

Product#	J11BR	Case/12 quarts
	J11BR1	1 gallon, packed 4 per case
	J11BR55	55 gallon

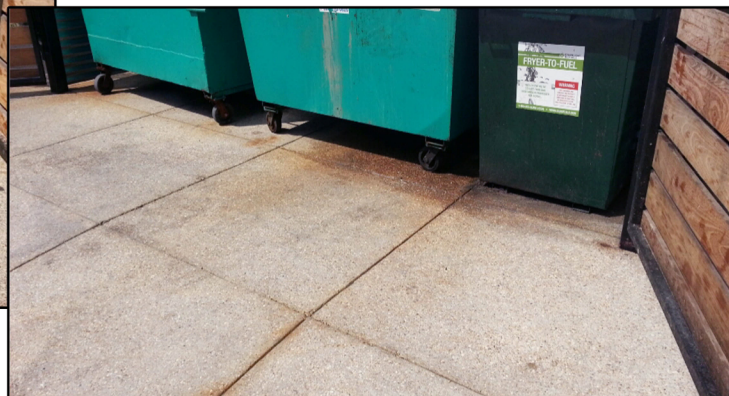
Wayne® **BUSTER** ... isn't just for the kitchen

It also cleans grease spills on **Concrete** pads.



From this...

...To this



Grease & Carbon Remover for Ovens - Grills - Hoods - Concrete

Use Directions

Ovens: Apply full strength with foam applicator sprayer. Let stand several minutes until grease runs. Wipe clean with wet cloths or wipers. Rinse with potable water. Heat oven to 200° F. for 10-15 minutes before using.

Grills: Warm grill to 120° -150°F. Wet surface with a thin film of water and immediately spray on a film of Wayne Buster. Let stand until grease is loosened and scrape clean. Rinse with potable water and re-season grill according to manufacturer's directions.

Stainless Steel Hoods: Mix one part Wayne Buster with up to ten parts water. Spray or foam over surface. Let stand until grease runs. Rinse with clear water and wipe dry.

Concrete: Mix one part Wayne Buster with 5 to 20 parts water, depending on conditions. Apply, let stand several minutes and mop or squeegee dirty solution from the surface. Rinse thoroughly with clear water.

Deep Fat Fryers: Drain fryer and blot up all excess grease with disposable wipers. Fill fryer to within 4" of top with water. Add 6 ounces Wayne Buster for each gallon of water in fryer. Boil 8-10 minutes, drain and rinse thoroughly with clean water.

Product Safety Information

DANGER

Contains potassium hydroxide and glycol ethers. Avoid contact with skin, eyes, mucous membranes and clothing. Do not take internally. Avoid breathing vapors. Wear plastic or rubber gloves. Use with adequate ventilation. **KEEP OUT OF REACH OF CHILDREN.**

FIRST AID

Internal: Do not induce vomiting. Drink large amounts of water or milk. CALL A PHYSICIAN IMMEDIATELY.

External: Wash with plenty of water followed with vinegar. If irritation persists, see a physician.

Eyes: Flush with water for 15 minutes. Get prompt medical attention.

USE PRECAUTIONS

Avoid contact with asphalt tile, painted surfaces or aluminum. Do not spray on electrical connections. Turn oven off before applying Wayne Buster. If oven is preheated, do not exceed 200°F.

Manufactured by:

Wayne Concept Manufacturing Co. Inc.
Fort Wayne, IN 46825 260-482-8615
Serving the maintenance community since 1933

