

## **Cleaning and Maintenance Instructions for Sneeze Guard for foodpros Branded Slanted Roller Grills**



1. Clean sneeze guards at room temperature with warm water and a mild soap or detergent solution, and thoroughly rinse with clean cold water.
2. Dry with a soft sponge to prevent water spots.
3. Never use abrasive or highly alkaline or ammonia based cleaners. Never scrape with squeegees, razor blades or other sharp instruments. Never use benzene, acetone, or carbon tetrachloride to clean the sneeze guard as these can and will result in etching, surface crystallization, decomposition, and stress fractures.



Manufactured by:

