

Grill & Oven Cleaner

Concentrated Grill, Oven, and Fryer Cleaner and Fast Acting Heavy Duty Degreaser

FEATURES

- Institutional strength
- Non-abrasive formulation
- Solvent free
- Has built-in tracers

BENEFITS

- Low use cost
- Does not scratch or abrade surfaces
- Non-flammable
- Alerts operator to neutralize the surface

RECOMMENDED USES

For use on grills, ovens, hoods and other stainless surfaces.

SPECIFICATIONS

Color : Mauve

Scent/Odor : Bland

Character : Clear, non-viscous liquid

Foam : Low

pH use dilution : 10.5 - 13.0

Phosphorus content : 0.6%

Approvals : cRc



IMPORTANT

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is provided with each container shipped. It is also available on our website or from the distributor.

PRODUCT DIRECTIONS

EQUIPMENT TO USE

Spray bottle, clean cloth or towel.

DIRECTIONS TO USE

USE DILUTION: 1:1 for grills and ovens; 2-4 ounces for deep fat fryers.

1. Scrape heavy debris from grill surface.
2. Raise or lower temperature of grill to 150°-160°F.
3. Spray or pour this product on entire grill surface. A 1:1 solution with water is recommended.
4. IMMEDIATELY wipe grill with cloth or non-abrasive pad.
5. Flush with a mild acid rinse.
6. Follow with water rinse.
7. Reprocess grill with cooking oils to prevent from sticking.

FOR DEEP FRYERS: Drain oil and remove food debris. Fill with water to grease line.

Add 2-4 ounces of this product. Bring to a low boil for 15-20 minutes. Cool, brush, drain, flush.

Rinse and neutralize with a mild acid rinse. Drain. NOTE: Do not use on aluminum.

PACKAGING

This product is available in 4/1 gallon cases (063635).

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