



Nonfood Compounds
Program Listed (A1)
(133861)

Dig

Grill, Oven and Fryer Cleaner

Dig's powerful grease removing components work quickly without the use of abrasives that can scratch valuable equipment. Completely cleans surfaces and eliminates the cause of rancid odors and stale taste. This powerful product can also be used to clean deep fat fryers and hoods.

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, NSF A1

Pack Sizes

057053	4/1 gallon case
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Directions For Use

Equipment: Spray bottle, clean cloth or towel.

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 a clean water rinse.
7. Reprocess grill with cooking oils to prevent from sticking.

For Deep Fryers:

1. Drain oil and remove food debris.
2. Fill with water to grease line.
3. Add 2-4 ounces of this product.
4. Bring to a low boil for 15-20 minutes.
5. Cool, brush, drain, flush.
6. Rinse and neutralize with a mild acid rinse. Drain.
7. Follow with a clean water rinse.

NOTE: Do not use on aluminum.

Product Demo



Scan the QR code with your mobile device to view an instructional video featuring this product!

Safety Reminder

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 available on our website at www.uschemical.com and is also available by scanning the QR code on the label.

