



Grill & Oven Cleaner

Concentrated Grill, Oven and Fryer Cleaner

Grill & Oven Cleaner's powerful grease removing components work quickly, without the use of abrasives that can scratch valuable equipment. It completely cleans surfaces and eliminates the cause of rancid odors and stale taste, and protects the quality of the food. This powerful product can also be used to clean deep fat fryers and hoods.

SPECIFICATIONS

Color	Mauve
Scent/Odor	Bland/None
Character	Clear, non-viscous liquid
Foam	Low
pH Use Dilution	10.5 - 13.0
Phosphorus Content	0.6%
Approvals	cRc

PACK SIZES

101100050	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 oz. for deep fat fryers.

1. Scrape heavy debris from grill surface.
2. Raise or lower temperature of grill to 150°-180°F.
3. Dilute 1:1 with water. Spray or pour this product on entire grill surface.
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 solution. Drain.

NOTE: Do not use on aluminum.

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 provided with each container shipped. It is also available on our website or from the distributor.