

A specially formulated more concentrated version of Grill & Oven Cleaner. This product quickly and easily removes tough grease, fat and baked on food deposits from grills, ovens interiors and ventilation hoods. It is completely biodegradable and phosphate free.



Where To Use

Restaurant Hoods
Kitchens
Grill Racks
Institutions
Do not use on aluminum surfaces, pans or utensils.

Dilution

GRILLS - 1 to 1 up to 1 to 3 with water
STEAK PLATTERS - 1 to 1 with water
HOODS - 1 to 4 with water
FRYERS - 1 to 15 with water
Always rinse with fresh water after cleaning.

Directions

Ovens and Equipment - For first time cleaning of heavy carbon and grease use at full strength. For normal cleaning, dilute up to 1 to 3 with water. Best results are obtained when the oven is warm. Using a brush or scrubber, apply to all interior oven surfaces. Good results can also be obtained by spraying solution on with a trigger sprayer. Foaming action will allow product to cling to vertical surfaces. Allow 5 minutes of dwell time in a warm oven, and 15 to 20 minutes if the oven is cold. Rinse with wet sponge to remove grease and carbon residue.

Fat Fryers - Drain all grease from fryer and rinse with hot water to remove excess fat. Fill fryer with a solution of 6 ounces of cleaner per gallon of water. Boil for 20 minutes. Allow fryer to cool and drain. Rinse thoroughly with fresh water and wipe dry with a soft clean cloth.

Si no puede leer Inglés, no trate de utilizar este producto hasta que esté plenamente instrucciones sobre su manejo adecuado y seguro.

Technical Specifications

COLOR:Transparent brown	VISCOSITY:Viscous
FORM:Liquid	STORAGE(Unopened):...1 Year @R.T.
SCENT:Odorless	BIODEGRADABLE: ...Yes
pH:14.0	WEIGHT/GAL:9.2 lbs.
FLASH POINT: None	SHIPPING CLASS:.....8, Packing Gr III
FOAM:None	PACKAGING:4x1, 5 gal pail
TYPE:Highly Concentrated Caustic Grill & Oven Cleaner	

