Contractors Choice Oven & Grill

Economy Oven & Grill Cleaner



Description

This product will attack the toughest baked on carbon deposits and greasy food soils and leave your surfaces sparkling clean. When animal or vegetable oil, grease, and fats combine with sugars, starches, and protein then burn onto the surface of ovens and grills, an almost impenetrable carbon crust forms. This product was designed to attack and remove these grease and carbon deposits from grills, ovens, fryers, and hoods. This oven grill cleaner is great for the restaurant and food service industry. Will leave stainless steel shining.

Directions for Use

Soak, wipe, brush or spray on surface. Allow to penetrate and act on soil and grease. Then scrub and wipe off with clean wet cloth, sponge, or towel. Rinse with potable water.

GRIDDLES: Remove excess grease with scraper. Apply solution to warm surface. Soak, scour, and scrape to drain trough. Wipe and rinse with potable water.

Do not use on soft metals (brass, copper, aluminum, and zinc).

Features & Benefits

- Labor saving formula
- Penetrates caked on deposits of carbon and grease
- Transforms crusty deposits into a soft paste that is easy to remove
- Clings to vertical surfaces, allowing it to fully soak

Specifications

Appearance: Light Brown Liquid

Odor: Bland
Specific gravity: 1.05
PH: 13 – 13.5
Detergency: Excellent
Biodegradable: Yes
USDA Approved: Yes

Dilution

Ready to Use

Safety Cautions

- Keep out of reach of children
- Prior to using this or any cleaning product, make sure employees read and understand the hazard information found on the product label and Material Safety Data Sheet (MSDS). The label and MSDS will also provide information on handling precautions, protective equipment and first aid instructions which might be appropriate for this product.

Available Sizes

Case / 4x1 gallon : Item # 921904 Pail / 5 gallon : Item # 921905

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