



CUSTOM SOLUTIONS

Removes Carbon Deposits, Grease Buildups and Baked-On Foods

Rinses Easily

FOODSERVICE OVEN & GRILL CLEANER

COMMERCIAL GRADE

Professional Recommendations

- Exercise extreme caution; this is a highly alkaline product. Do not splash on yourself or any other surface
- **Use** only on recommended surfaces

Specifications

Appearance	Clear, yellow liquid
Odor	Characteristic
Density (lbs/gal)(±0.1@20°C)	.9.00
pH (Conc)(±0.5@20°C)	.13.7
Refractive index (±.0020@20°C)	.1.3522
Flashpoint (TCC)	.None
Stability (40°-120°F)	.Stable
Freeze/thaw stability	.OK 3 cycles
Shelf life (closed containers, 40°-120°F)	.1 year minimum

Equipment List

- ✓ Scraper
- ✓ Safety glasses
- ✓ Rubber gloves
- ✓ Scrubbing pad
- ✓ Clean wiper

Available in sizes:
1 and 55 gallon containers.

Wear safety equipment recommended on MSDS, place wet floor signs and read all directions and cautions prior to beginning work.



CAUTION: ALWAYS USE RUBBER GLOVES AND SAFETY GLASSES WHEN USING OVEN & GRILL CLEANER.

DEEP FAT FRYERS: Drain all grease from fryers and rinse with hot water. Fill fryer with water to within 3 to 4 inches from top. Add about 4 ounces of cleaner to each gallon of water in fryer. Boil solution slowly for 15-20 minutes. Drain cleaner from fryer and brush loosened carbon with stiff bristle brush. Rinse thoroughly then wipe surface with dry cloth.

GRILLS: Warm grill to 120-150 degrees. Mix cleaner with equal parts of water. Pour or spray liberal amounts of cleaning solution on surface. Allow to set a few minutes. Wipe surface clean then rinse with clear water. Dry surface with cloth to remove any residue.

OVENS: Cleaner works easier and faster on hot surfaces. Heat oven to approximately 200 degrees. Turn off oven. Pour or spray cleaner full strength on areas to be cleaned, including burners, racks, etc. Allow to set a few minutes. Sponge all surfaces with water to remove cleaner. Wipe thoroughly to remove any residue. The use of all cleaning compounds in federally inspected meat and poultry establishments must be followed by a potable water rinse on all surfaces. Stubborn areas may require the use of steel wool to remove build-up.