

A specially formulated high quality cleaner that 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

As is for oven cleaning
1/1 gallon of water for grill cleaning
4-6 oz./gallon of water for fat fry unit cleaning

Directions

Wear protective items including eye protection and rubber gloves.

Oven Cleaning - Allow oven to cool before cleaning. Pour undiluted cleaner into flat bottom surface and then spread with cloth or sponge to all other surfaces, including racks, tops and sides to remove residues and dirt. Thoroughly wipe down with fresh water, wipe surface dry with sponge or cloth. Do not allow to contact skin or eyes.

Grill Cleaning - Grill temperature should be approximately (150° F). Pour diluted cleaner over the grill and spread with metal scouring pad. Let set for 5-10 minutes and scrape off residues and grease. Sponge with fresh water to remove all trace of residue and wipe clean.

Fat Fry Unit Cleaning - Drain and remove all fat from unit. Unit should then be filled with hot water up to 3-4 inches from the top. Pour in approximately 4-6 ounces Grill Clean (1/2-3/4 of a cup) for each gallon of water used, turn on fryer and let the solution boil (slowly) for 15-20 minutes. Turn off heat, drain and thoroughly rinse with fresh water. Brush or scrub excess carbon particles from all surfaces. Rinse again and wipe dry with cloth.
See MSDS for further precautionary procedures.

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:Caustic Grill & Oven Cleaner	

