

A liquid cleaner specifically formulated to remove grease, carbon and food soils from deep fat fryers, grills and ovens. Odorless formula, keeps equipment looking and working like new. Contains defoaming agents to inhibit boil over.



Where To Use

- Restaurant Hoods Ovens
- Kitchens Grills
- Institutions Flat tops
- Grill Racks

Do not use on aluminum surfaces, pans or utensils.

Dilution

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

Directions

Grills: Dilute with equal parts of water. Temperature of grills should be at 150° to 170° F. Pour liberally on grill and spread over surface with a cloth. Allow to set for 5 to 10 minutes. Wipe or scrape grease into drain trough. Thoroughly sponge surface with water to remove all residue. Wipe surface dry with sponge or cloth.

Ovens: Temperature of ovens should be cooled sufficiently to put hands in without burning. Pour cleaning solution on horizontal surface, then spread to all surfaces. Allow to set for 5 to 10 minutes. Thoroughly sponge all surfaces with water to remove cleaner and residue.

Fat Fryers: Drain all grease from fryer and rinse with hot water to remove excess undrained fat. Fill fryer with water to within 3 to 4 inches of top. Add 4 to 6 oz. of cleaner for each gallon of water and boil slowly for 20 minutes. Turn off heat. Drain and rinse thoroughly. Brush off loosened carbon with long handled stiff bristle brush. Wipe pot surface with dry cloth.

Technical Specifications

COLOR:Transparent	VISCOSITY:Slightly Viscous
FORM: Liquid	STORAGE(Unopened):...1 Year @R.T.
SCENT: Odorless	BIODEGRADABLE: ...Yes
pH: 13.5	WEIGHT/GAL:9.2 lbs.
FLASH POINT: None	SHIPPING CLASS:.....8, Packing Gr III
FOAM: None	PACKAGING:4x1 gallon
TYPE:High Alkaline	Kosher/Pareve..... Yes
Grill & Oven	USDA..... A-1
Cleaner	