

OVEN, GRILL & FRYER CLEANER

DESCRIPTION

OVEN, GRILL & FRYER CLEANER is a ready to use product, ideal to scour hotplates, grills, ovens walls and stainless steel deep fryers in restaurants and cafeterias. It's a very active product that removes grease and burned foods on heating appliances. It is also odourless.

ADVANTAGES

1. Has cleaning properties to make soluble the burned greasiness.
2. Doesn't release any odour compared to the competitor.
3. Easy to rinse.
4. Ready to use

TECHNICAL DATA

pH (as is).....	11.5
Density (20°C).....	1.09 g/cc
Colour	Clear
Fragrance	Odourless
Characteristic	Corrosive, Poison
Biodegradability	Complete
Flash Point	More than 95°C
Freezing Stability.....	Keep out from freezing

Degradability determined in accordance with OECD no. 301D.

DIRECTIONS

Preheat before cleaning to 71°C (150°F) then shut-off before applying the product.

Griddles: Apply liberally the product as is using a cloth or brush. Let the solution work for 5 to 10 minutes. Wipe clean using a clean damp cloth. Rinse well with potable water. Wipe dry. Apply a thin coat of shortening to prevent surface from rusting.

Commercial Ovens: Do not dilute. Using a brush apply cleaner directly to walls, racks, burners and glass. Let the cleaner work for 5 to 10 minutes. Stubborn areas may need light agitation using a soft nylon scrubbing pad. Rinse well with potable water. Wipe dry.

Deep fryers: Scrape off or hose down to remove excess grease. Fill-up to 10 cm (4") from top using cold water. Add one part cleaner concentrate per 10 parts water. Boil the solution for 30 minutes. Drain and flush off using hot water. Scrub the greasy residue while it is still warm. Rinse well with potable water. Wipe dry.

FOOD ESTABLISHMENTS: Equipment and surfaces subjected to direct contact with food must be thoroughly rinsed with potable water after being cleaned with this product. Avoid contamination of food, when using this product. Do not store in food-processing or food-storage areas.