



## **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.

### **INSTRUCTIONS**

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 (i.e., brass, copper, aluminum, and zinc).

### **FEATURES**

- 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:	Viscous Brown	USDA Approval:	Yes
Odor:	Bland	Biodegradable:	Yes
Specific gravity:	1.1 - 1.2	Detergency:	Excellent
pH:	13.0 - 14.0+		

### **SAFETY**

Keep out of the reach of children. This product contains caustic materials. Wear hand, arm, eye, and face protection when using. For skin or eye contact, flush area with clear water for 15 minutes. In the case of eye contact get medical attention immediately. Can cause burns and irritation to skin. Product may be harmful if swallowed. Consult your Material Data Safety Sheet for further safety precautions.