

OVEN & GRILL

HEAVY DUTY CLEANER

LIMPIADOR INDUSTRIAL PARA HORNOS Y ASADORES



Technical Data

Areas of Use

- Kitchens, meat rooms
- Food processing plants
- Hotels, motels, resorts
- Restaurants, foodservice operations

Specifications

Available Sizes	4/1G
Physical State	Liquid
Color	Yellow
Fragrance	None added
Foaming	Low
USDA	A8
Petroleum Distillates	None
DOT	Corrosive
Viscosity	Some
Phosphates	None
Specific Gravity	1.19
pH (1% solution)	12.8

What the Pros Know

A warm oven makes soils soften. This helps **Oven & Grill Heavy Duty Cleaner** work easier and faster. Always have employees wear protective glasses and gloves when using **Oven & Grill Heavy Duty Cleaner**. By thoroughly rinsing and preheating the oven before its next use will reduce or eliminate odor from caustic residues.

- Powerful alkaline formula - Penetrates baked-on soils
- Quick removal - Easy to use
- Has clinging nature - Spray in and mechanical agitation

Designed for use in institutional and commercial kitchens, this oven and grill cleaner penetrates soils rapidly to solubilize them for easy removal. This product provides exceptional cleaning ability for the removal of baked-on or burned-on food soils, animal fats and carbon. Formulated with potassium hydroxide to chemically dissolve baked-on grease, food and soot in ovens, around griddles, broilers and fryers. Safe for use on stainless steel, chrome, porcelain or glass. Do not use on aluminum.

Directions

Wear safety equipment recommended on MSDS, place Wet Floor Signs and read all directions and cautions prior to beginning your work.



Full Strength: Warm oven or fryer to about 200°F. Mop or brush undiluted cleaner on soiled surfaces.



Mixed Equally with Water: For spray application. Allow to soak for five minutes.



Wipe off or rinse. Repeat if necessary.

Penetrates
baked-on soils

Quick removal

Easy to use

