

TECHNICAL DATA REPORT

HS 0760

GRILL CLEAN Alkaline Oven and Grill Cleaner

DESCRIPTION:

Slightly yellow alkaline liquid.

PURPOSE:

To remove burnt-on protein and carbon from hot plates, ovens, fryers, grills, filters, barbecues, roasters, coffee urns, etc.

HOW TO USE:

BEFORE CLEANING, PRE-HEAT THE COOKING SURFACE TO 80°C, THEN SHUT OFF BEFORE APPLYING GRILL CLEAN.

GRIDDLES: Mix a solution of 1 part GRILL CLEAN to 1 part water and apply liberally using a cloth or brush. Let the solution work for 5 - 10 minutes. Wipe clean using a damp cloth. Rinse well with potable water. Wipe dry and apply a thin coat of shortening to prevent surface from rusting.

COMMERCIAL OVENS: Do not dilute. Using a brush apply GRILL CLEAN directly to walls, racks, burners and glass. Let GRILL CLEAN work for 5 - 10 minutes. Stubborn areas may need light agitation using a soft nylon brush or scrubbing pad. Rinse well with potable water.

DEEP FRYERS: Scrape or hose down to remove excess grease. Fill-up to 10 cm from top using cold water. Add 1 part GRILL CLEAN to 40 parts water. Boil the solution for 30 minutes. Scrub the greasy residue while it is still warm. Drain and flush off using hot water. Rinse well with potable water before use.

PRINCIPAL USERS:

Restaurants, pizzerias, cafeterias, apartment buildings, bakeries, food processing industries.

ADVANTAGES:

- 1) Economical in use dilution.
- 2) Works quickly.
- 3) Safe to store.
- 4) Approved for Food Plant Use, file # P216 c1.
- 5) Biodegradable.

PRECAUTIONS:

Avoid contact with skin, eyes and clothing. Do not mix with any other chemicals. If in contact with skin, flush with water for 15 minutes. If in contact with eyes, flush with water for 15 minutes and get prompt medical attention. If ingested, drink large quantities of water. Do not induce vomiting. Call a physician promptly. Read Material Safety Data Sheet.

SPECIFICATIONS:

Physical Form	Yellow liquid
Odour	Typical surfactant
pH (10% solution)	12.5 - 13.8
Foaming	Moderate
Biodegradable	Yes