

TECHNICAL DATA REPORT

HS 0768

BBQ NET Alkaline BBQ, Oven and Grill Cleaner

DESCRIPTION:

Slightly yellow alkaline liquid in aerosol form that forms a clinging foam.

PURPOSE:

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

HOW TO USE:

FOR BEST RESULTS: before cleaning, pre-heat the cooking surface to 80°C, then shut off before applying BBQ NET.
GRIDDLES: Spray BBQ NET liberally on griddle. Let the foam 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: Spray BBQ NET directly to walls, racks, burners and glass. Let BBQ NET work for 5 - 10 minutes. Stubborn areas may need light agitation using a soft nylon brush or scrubbing pad. Rinse well with potable water.

PRINCIPAL USERS:

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

ADVANTAGES:

- 1) Easy to use.
- 2) Works quickly.
- 3) Safe to store.
- 4) Approved for Food Plant Use, file # P216 c1.
- 5) Non-flammable, level 1 storage rating.
- 6) Biodegradable.

PRECAUTIONS:

Avoid contact with skin, eyes and clothing, contains alkaline material. 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:

Odour Citrus fragrance
pH 12.8
Foaming Stable dense foam
Biodegradable Yes