

KITCHEN CARE

# Oven & Grill Cleaner

Ready-to-use grill cleaner · Heavy duty degreaser

OVEN & GRILL CLEANER is a ready to use grill cleaner which is safe on iron, steel, stainless steel, porcelain and glass. It eliminates the need to use grill stones. May be used to clean canopies, hoods, deep fat fryers and other carbonized surfaces.

- Alkaline liquid detergent
- Fast acting
- Penetrates hard to reach areas
- Removes built up and burned on residue

## APPLICATIONS

Stainless steel  
Grills  
Cooking surfaces

Canopies  
Deep fat fryers  
Cooking utensils



## TECHNICAL DATA

**Appearance:** liquid  
**Colour:** amber  
**Foam:** low  
**Odour:** mild  
**pH:** >13.0

**Packaging size**  
4 x 3.78 L

**Packaging codes**  
1100435-4cs

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## DIRECTIONS

Before cleaning, pre-heat the cooking surface to 177°F (81°C), then shut off before applying the product.

**For cleaning griddles:** Apply liberally, using a cloth or brush. Let OVEN & GRILL CLEANER work for 5-10 minutes. For lighter cleaning applications, mix a solution of 1000 ml of GRILL PRO per litre (128 oz/gal) (1:1) of water. Wipe clean using a clean damp cloth. Rinse well with potable water and wipe dry. Apply a thin coat of shortening to prevent surface from rusting.

**For cleaning commercial ovens:** Do not dilute. Using a brush apply cleaner directly to walls, racks, burners and glass. Let OVEN & GRILL CLEANER work for 5-15 minutes. Stubborn areas may need light agitation using a soft nylon scrubbing pad. Rinse well with potable water.

**For cleaning deep fryers:** Scrape off or hose down to remove excess grease. Fill up to 4 in. (10 cm) from top using cold water. Add 250 ml of OVEN & GRILL CLEANER per litre (32 oz/gal) (1:4) of water. Boil solution for 30 minutes. Scrub the greasy residue while still warm. Rinse well with potable water before use. Drain and flush off using hot water.

**FOR USE IN FOOD PLANTS:** All food should be removed or covered prior to use and food contact surfaces are to be thoroughly rinsed with potable water so there will be no contamination of food as a result of its use.

### Application:

|                                |               |
|--------------------------------|---------------|
| For cleaning griddles:         | 1:1           |
| For cleaning commercial ovens: | Full strength |
| For cleaning deep fryers:      | 1:4           |

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## STORAGE

Store in corrosive resistant container with a resistant inner liner. Keep only in original container. Store locked up. Store in a dry, cool, well-ventilated place.

## SAFE HANDLING

Before usage, ensure employees read and understand the product labels and Safety Data Sheet. Directions for use can be found on the label and the TDS. Employees can find hazard warnings, precautionary statements and first aid procedures on the SDS sheets. SDS are available online at [projectclean.com](http://projectclean.com) or by calling 1-800-663-9925. Improper use may result in damage or injury.

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