

Oven And Grill Cleaner

Formulated to quickly penetrate and liquefy baked on food, grease, and carbon deposits. It is designed with heavy-duty cleaning in mind. Oven and Grill Cleaner is a high-foaming cleaner that clings and dissolves the type of heavy buildup experienced with industrial and commercial oven and grills.

- Liquefies even the toughest baked on food and grease.
- Nonflammable, and phosphate free.
- Certified NSF Category A-8 for meat processing plants.

Technical Specifications

Appearance	Clear
Dilution Rate	RTU
Color	Yellow
Scent	Mild Solvent
Non Volatile Matter	8.00 - 9.00%
pH @ 25 deg. C	13.00 - 14.00

HMIS (Concentrate/RTU)

Flammability = 0 Health = 3 Reactivity = 0

Certifications, Registrations & Notes

NSF Registered

Kosher Certification™

This product is certified Kosher™ and parve (contains no animal or dairy products) by Whole Kosher Services and may be used all year round excluding Passover.



Safety

See material safety data sheet and product for safety information, handling and proper use.

Availability

HIL0047206	4 - 1 Gallon Containers
HIL0047209	1 - 55 Gallon Drum
HIL0100804	12 - 1 Quart Bottles

Directions

Wear rubber gloves and protective eye goggles. Apply product (undiluted) to the bottom of the oven, then sides and top evenly. Allow cleaner to stand 10 minutes in a warm oven, or 25 minutes in cold oven, before gently agitating soil with a synthetic pad or brush. Wipe surface with cloth or paper towel to remove major soil and then thoroughly rinse all surfaces with potable water. Heavy, stubborn baked-on food and carbon deposits may require additional application. Once oven is completely clean, thoroughly rinse and heat oven to over 220 deg.F (104.4 deg.C) for 10 minutes before cooking additional foods.

NOTICE: DO NOT APPLY TO HEATING ELEMENTS, ELECTRIC SWITCHES, OR CONNECTIONS.

Can be used on hot or cold ovens. Food deposits reduce heating efficiency and increase fire hazards. Dirty ovens can cause unpleasant odors. Dirty cooking equipment can also distort the food's flavor and aroma.

CLEANING GRILLS: (Equipment needed: scraper, scrub brush, grill block, cloth, rubber gloves, and eye protection). Turn off grill and while still warm scrape surface with scraper, scrub brush, or grill block to remove excess grease and food from grease trough. Apply product (undiluted) to the bottom of the grill, then sides and top evenly. Allow cleaner to stand 10 minutes in a warm grill, or 25 minutes in cold grill, before gently agitating soil with a synthetic pad or brush, and wipe clean with cloth. With hot water thoroughly rinse grill plate and all surfaces, then replace clean parts. Follow manufacturer's directions for resizing grill with vegetable oil after cleaning.