

Oven & Grill Cleaner will quickly and effectively dissolve grime, grease, food and soot in ovens, grills, broilers and fryers. Penetrates soils rapidly for easy removal. Excellent cleaning of baked on food, animal fats and carbon.

- Ovens
- Hoods
- Deep Fryers
- Fry Pans
- Grills
- Vents
- Griddles
- Burners

For industrial and commercial oven and grills.



Oven & Grill Cleaner



DANGER: CORROSIVE. Contains Sodium hydroxide (Lye). Will burn eyes and skin. DO NOT take internally. DO NOT ingest. Harmful if swallowed. Avoid contact with skin, eyes, mucous membranes and clothing. Use only with adequate ventilation. Avoid breathing spray mist. Wear long rubber gloves when using. Never leave container on stove or near source of excessive heat. Avoid spraying on oven pilot light. Avoid freezing. Keep only in original container.

	Quarts 6/case	Gallon 4 case
Oven & Grill Cleaner	320GC	1280GC
	pH 12.5-13.5	

READ ENTIRE CONTAINER LABEL BEFORE USING THIS PRODUCT. NOTE: Wear chemical resistant gloves and goggles when using this product. Do not use on aluminum or other soft metals. Safe for use on stainless steel, chrome, porcelain and glass.

FOR OVENS: For best results, heat oven to approximately 200° Fahrenheit and then turn it off. Spray or brush full strength solution onto the oven surfaces to be cleaned and allow them to soak for several minutes. Rinse each surface with potable water using a clean cloth or sponge. Using steel wool pads on stubborn areas if necessary.

FOR GRILLS: Warm the grill to approximately 150° Fahrenheit. Spray or brush full strength solution on the grill surfaces that are to be cleaned, then agitate with a scraper or aggressive pad. Rinse with potable water using a sponge or cloth.

FOR DEEP-FAT FRYERS: Drain all grease from the fryer and rinse it with hot water. Fill the fryer with water to within 4 inches from the top and add 4 to 6 ounces of cleaner for each gallon of water. Boil this solution for 15 to 20 minutes before draining and thoroughly rinsing with potable water. Wipe dry.

Note: Before using food products and packaging materials must be removed from the room or carefully protected. After using, surfaces must be rinsed with potable water source in a sufficient manner to prevent food contamination and/or inspection interference. This product must be used with proper ventilation, ensuring all vapors or odors associated with this product are dissipated before food products or packaging materials are re-exposed in the area.