



OVEN & GRILL CLEANER

THE SUPERIOR CLEANER

Contains: 10 - 30% Sodium Hydroxide,
10 - 30% Potassium Hydroxide

Oven and Grill Cleaner is a superior cleaner formulated for industrial applications and achieves a unique cleaning action without the usual fumes associated with this type of cleaner.

Oven and Grill Cleaner is highly effective for the removal of baked on fats, greases and carbon deposits normally found in baking ovens.

Oven and Grill Cleaner

- ✓ Formulated for industrial application
- ✓ Highly effective for the removal of baked on fats, grease and carbon deposits.
- ✓ Mild Odour
- ✓ Bio-Degradable



SUPERIOR CLEAN FOR INDUSTRIAL APPLICATIONS

MINIMAL FUMES

Directions for Use:

Grill Plates: Pour or brush onto hot plate 100 degrees celcius. Agitate then wash off.

Ovens:

Dilute 1 to 5 with water, brush or wipe on pre heated oven to 70-100 degrees celcius. Allow 5 to 10 minutes, then wipe clean with wet cloth. Repeat if necessary. For heavy carbon, use an oven brush and the product undiluted. To remove any traces of alkaline residues, rinse with some diluted vinegar.

PHYSICAL AND CHEMICAL PROPERTIES :

SPECIFICATIONS

APPEARANCE
ODOUR
ALKALINITY
pH
FOAM HEIGHTS
PHOSPHATES
BIO-DEGRADABILITY
SURFACTANT
SOLUBILITY

TYPICAL VALUES

Caramel nonviscous liquid
Faint
Strongly alkaline
14.0 neat
Low
Nil
Bio-degradable
Anionic/nonionic
Soluble



BIODEGRABILITY

The surfactants used in Oven and Grill Cleaner are readily biodegradable according to Australian Standard AS 4351



HEALTH & SAFETY

- Classified as Dangerous Goods according to the ADG Code
- Classified as a scheduled 6 poison, according to the SUSMP



IMPORTANT INFORMATION

For more product information or to obtain a Safety Data Sheet (SDS) contact Hospitality Superstore, 1300 721 694