

**Environmental Health & Sanitation Chemicals** 

# **Technical Data** GREASE OFF



OVEN, GRILL & DEEP FRYER CLEANER

#### DESCRIPTION

This product jells and clings to any vertical surface, providing long contact time for easier cleaning. Quickly penetrates and removes baked on grease, carbon and food deposits. Pleasantly lemon scented to make a nasty job much easier. Perfect for deep fat fryer cleaning and all grill areas.

**SPECIFICATIONS** 

Color ...... Straw

Fragrance ...... Lemon

Appearance .... Thixotropic liquid

pH (100%) ..... 13+

Viscosity .....1000 centipois

Specific gravity ...... 1.12

Lbs./gallon ...... 9.33

Flash Point ....... Non-flammable

minimum @ 70°F

### **USES / BENEFITS**

- Pleasant, lemon scent
- Effective, jelled formula provides extra cling for better penetration
- Versatile, excellent for ovens, grills, and deep fat frvers
- Non-fuming
- Nonflammable

## **PRECAUTIONS**

DANGER: POISON. Contains caustic soda (sodium hydroxide). Causes severe burns to skin and eyes. Read entire product label before using. Keep out of reach of children. For industrial and institutional use only by trained personnel.

> **SINCE 1964** EXCELLENCE

## DIRECTIONS FOR USE

For heavy deposits of burnt-on carbon, brush on full strength, or apply through trigger sprayer, and let stand 15 - 30 minutes. Then flush residue with water. Stubborn stains may require burnishing with steel wool.

For light deposits and regular cleaning, dilute with equal parts water. Brush or spray on, let stand for 5 - 10 minutes and flush off with water.

Deep fat fryers: Drain fryer and mop up all excess grease with paper towels. Fill fryer with water (4 inches from top). Add 6 - 8 oz. oven and grill cleaner for each gallon of water in fryer. Heat to gentle rolling boil for 20 - 30 minutes. Brush on sides where liquid does not touch. Drain and rinse thoroughly before using. Do not use on aluminum or painted surfaces.

Always clean surface when cool never when hot. Heat will evaporate the cleaner leaving a residue and reducing cleaning action.



