

FOOD SERVICE PRODUCT

Product Code: FSP-01
Made in the USA



Areas of Use:

Ovens
Hoods
Grills
Vents
Fryers
Griddles
Floors

Oven & Grill Cleaner

DESCRIPTION

A fast acting odorless cleaner for the removal of grease, oils, and carbons from ovens, grills, hoods, vents, deep fat fryers, griddles, etc. Designed to be sprayed or brushed on surface for rapid, easy cleaning. Works best on warm surfaces. Dissolves deposits quickly for easy removal by wiping or rinsing.

DIRECTIONS

FOR OVENS: For best results, heat to approximately 200 degrees F°, then turn off. Spray or brush full strength solution onto surface to be cleaned. Allow to soak for several minutes, rinse with potable water using a cloth or sponge. Steel wool pads may be necessary for stubborn areas.

FOR GRILLS: Warm grill to approximately 150°F. Dilute concentrate with equal parts water and pour on surface to be cleaned. Agitate with a scraper or aggressive pad. Rinse with potable water using a sponge or cloth.

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

This product meets the maximum content requirements for Volatile Organic Compounds (VOCs) as established by state and Federal regulations.

PRODUCT SPECIFICATIONS

Color:	Light pink
Odor:	Characteristic
pH: (Conc.)	13.5 – 14.0
Recommended Dilution:	RTU – 1:20
Viscosity:	Water thin
Foam:	Low
Solubility:	Complete with water
Phosphate content:	None
Emulsification:	Excellent
Biodegradability:	Complete
Flashpoint:	None
Storage/Stability:	2 years
Weight per Gallon:	8.80 lbs./gal.
Freeze/Thaw Stability:	Keep from freezing