

Oven, Grill and Smokehouse cleaner

This concentrated foaming cleaner is designed for use on ovens, grills, deep fryers, smokehouses and meat curing equipment. Its powerful combination of surfactants and caustic cleaners soften and lift away tough deposits for easy removal with water. Its clinging foam formula works in hard-to-reach areas, and can be diluted for lighter cleaning chores.

Use on:

- Oven
- Deep fryers
- Grill
- Meat-curing equipment
- Smokehouses
- Food-processing equipment

Effective Against:

- Oil and grease
- Fats
- Carbon
- Baked-on deposits

Features and Benefits

- Removes heavily encrusted grease and carbon from ovens, grills and smokehouses.
- Produces a "super cling" foam that penetrates through baked-on grease and grime.

Properties

Appearance.....	Yellow liquid
Fragrance.....	Detergent
Specific gravity.....	1.07
pH.....	13.55-13.75
Stability.....	1 year
VOC content.....	>5.0% by wt.
Solubility.....	Complete in water
Foaming.....	High

Directions Complete directions on product label

This product may be used "as is" or diluted with up to 10 parts of water. When applied with foam-generating equipment, it will produce a thick, clinging foam. Rinse surfaces thoroughly with water after using.

Authorizations

USDA A8: Degreasers and carbon removers for cooking and smoking equipment, utensils and related surfaces.

Active Ingredients

Active Ingredients	CAS Number
Water	7732-18-5
Potassium Hydroxide	1310-58-3
2-Butoxyethanol	111-76-2
Sodium Metasilicate	6834-92-0
Sodium Tripolyphosphate	7758-29-4

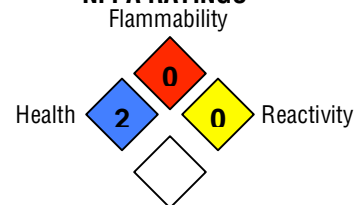
Safety

Danger: Poison. Harmful or fatal if swallowed. Causes severe burns. Keep out of the reach of children.

DOT Shipping (ground transportation)

Proper Shipping Name:	Compounds, cleaning liquid (potassium hydroxide)
Class:	8
ID Number:	NA1760
Package Group:	III

NFPA RATINGS



Quantities

- 55 gallon
- 35, 30 & 20 gallon
- 5 or 6 gallon
- 6 X 1 gallon
- 4 X 1 gallon

