

Food Service

CHEF GRIDDLE AND FRYER CLEANER

DESCRIPTION

- A biodegradable powerful liquid designed to remove baked on carbon & fat from kitchen equipment.
- Saves time & effort, no more scraping or stoning.
- Works fast with deep cleaning action.

WHERE TO USE

- Suitable for use in industrial kitchens: ovens, grills, barbeque pits, deep fryers, griddles & hot plates.

HOW TO USE

- Dosage: As is
- For Griddles & Ovens:
 - Pre-heat the surface to 81°C.
 - Shut off & spray onto hot surface immediately.
 - Rinse & wipe clean.
- Fryers:
 - Empty completely & remove excess of grease.
 - Fill with water, then dilute 1/30 & boil for 30min.
 - Drain & rinse.

INGREDIENTS

- Sodium Hydroxide

TECHNICAL DATA

Colour	Colourless
Odour	Odourless
pH	13.0
Foam	No foam
Rinsing	Complete
Storage	Dry place
Fuming Capacity	Non-fuming

SECURITY

Health	High
Flammability	Insignificant
Reactivity	Insignificant
Personal protection	See MSDS