

Foodservice

OVEN & GRIDDLE CLEANER



Designed for use in institutional and commercial kitchens. This oven and grill cleaner reacts with burned on fats, oils, and greases to allow easier removal. This product provides exceptional cleaning ability for the removal of baked-on or burned-on food soils, animal fats, and carbon. Formulated with sodium hydroxide to chemically dissolve baked-on grease, food, and soot in ovens, around griddles, broilers, and fryers. The viscous foam clings to vertical surfaces. Safe for use on stainless steel, chrome, porcelain, or glass. Do not use on aluminum.

Features	-	Related Benefits
Powerful alkaline formula	-	Penetrates baked-on soils
Quick removal	-	Easy to use

Areas of Use -

- Kitchens, meat rooms
- Food processing plants
- Hotels, motels, resorts
- Restaurants, foodservice
- Any application that has burned or baked on oils, fats, or greases

To Use -

Spray a surface-covering foam over the entire area to be cleaned, starting at the top. Avoid contact on polished aluminum. Rinse. **For applications, see label for complete directions and use only as directed.**

Specification Data

Available Sizes - 12/1 Aerosol	Physical State - Liquid
Color - None	Fragrance - None added
Foaming - High	DOT - Corrosive
USDA - A8	Petroleum Distillates - None
Viscosity - Water thin	Phosphates - None
Specific Gravity - 1.09	



PROFESSIONAL PRODUCTS

CARROLL

800.527.5722

www.carrollco.com

1TS9900801
Rev. 0105