

# Foodservice

## HEAVY DUTY OVEN & GRILL CLEANER



Designed for use in institutional and commercial kitchens, this oven and grill cleaner penetrates soils rapidly to solubilize them for easy 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. 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 operations

### To Use -

Warm oven or fryer to about 200°F. Mop, brush or spray undiluted cleaner onto baked and burned on residues. Allow to soak for five minutes. Wipe off or rinse. Repeat if necessary. Always wear gloves to avoid skin irritation. Wear safety glasses to avoid spray in eyes. **For applications, see label for complete directions and use only as directed.**

### Specification Data

Available Sizes - 12/1Q, 4/1G	Physical State - Liquid
Color - Yellow	Fragrance - None Added
Foaming - Low	DOT - Corrosive
USDA - A8	Petroleum Distillates - None
Viscosity - Thin	Phosphates - None
Specific Gravity - 1.19	pH (1% solution) - 12.8



**PROFESSIONAL PRODUCTS**

**CARROLL**

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