



PRODUCT INFORMATION

GrillClean

Oven and Hot Plate Cleaner

DESCRIPTION

GrillClean is an effective cleaner used in the removal of burnt-on fats, grease and carbon. GrillClean works both quickly and efficiently.

FEATURES & BENEFITS

- Phosphate free;
- Biodegradable;
- Advanced formulation that quickly and easily penetrates and removes baked on deposits;
- Easy to use;
- Economical as it is an extremely concentrate product.

USE DIRECTIONS

Grills and Steak Platters: Dilute 500mls of GrillClean per litre of water.

Fryers: Dilute 75-100mls of GrillClean per litre of water.

Hotplate and Ovens: Preheat equipment to 40°C - 70°C. For the removal of burnt on fats, grease and carbon use GrillClean UNDILUTED. Allow the GrillClean to penetrate for 5 – 15 minutes, then wipe off with a damp cloth. Rinse off with water and/or a solution of 100mls of vinegar per litre of water.

DO NOT use on Aluminium, Tin, Brass, Pilot Lights or painted surfaces as damage may occur.

WARNING: GrillClean is corrosive. Extreme care must be taken when using GrillClean. Avoid contact with skin and eyes. Refer to Safety Data Sheet.

Pack sizes/product codes:

5L – GC005

15L – GC015

20L – GC020