technicaldatasheet

The data presented herein is based on experiments and information believed reliable. However, we can make no guarantee on performance of, or results obtained through the use of the product herein described owing to varying conditions in laboratories and plants over which we have no control. Neither can any guarantee be given that the products or uses outlined will not infringe any existing patents.

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.
 - o Rinse & wipe clean.
- Fryers:
- o Empty completely & remove excess of grease.
- o Fill with water, then dilute 1/30 & boil for 30min.
- o Drain & rinse.

INGREDIENTS

Sodium Hydroxide

TECHNICAL DATA

Colour	Colourless
Odour	Odourless
рН	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

