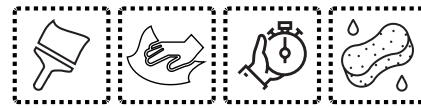


Grill Cleaner

Grill Cleaner



Area of application: For self-acting cleaning of baking and cooking ovens, grills and deep fat fryers.

- Properties:**
- Self-acting
 - It penetrates even thick dirt layers and removes them reliably
 - It also removes residues of burned-in fat and soot

Technical data:

Nature of the product	Liquid, viscous
Colour	Colourless
pH-value (concentrate)	approx. 14
pH-value (1 %)	approx. 10

Application:

Application	Dilution
Cleaning of grills: Apply the cleaner on the encrusted and burned-in positions using a paintbrush. Allow it to act for 10 to 15 minutes, wash it with water and scouring sponge. Slight heating of the devices up to +40 °C to 50 ° improves the effect.	Undiluted
Exhaust hoods: Apply the cleaner and allow it to act. Thoroughly rinse with clear water. It is not suitable for surfaces made of aluminium and zinc!	1 : 1

Storage: Always keep containers well closed, out of sunlight and out of reach of children. Do not expose to high temperatures.
In closed original trading units at room temperature it is stable for at least 24 months.

Packaging unit: 1 l bottle, 12 pieces in cardboard box Art.No.: 6755 - 00100
10 l canister, 60 canisters per pallet Art.No.: 6755 - 01000
Other trading units on request.

Special information: For commercial use only.
The characteristics mentioned here are not binding. We reserve the right to make certain changes due to product improvements or necessary raw material replacement. Users are responsible for checking the suitability of the products for use on materials not mentioned. Our advice is therefore non-binding and cannot be used as a basis for liability claims against us.

Please, also consider the Safety Data Sheet!