

Oven & Grill Cleaner



PRODUCT ICONS

Product Category:
KITCHEN



- ITEM #KL-CHFS1 (1-GALLON BOTTLE - FOUR PER CASE)**
- ITEM #KL-CHFS2 (1-QUART BOTTLE - TWELVE PER CASE)**
- ITEM #KL-CHFS3 (5-GALLON PAIL)**
- ITEM #KL-CHFS4 (55-GALLON DRUM)**

Effectively Removes Baked-On Soil & Carbon A heavy-duty, institutional cleaner designed for use in warm or cold surfaces that quickly removes baked-on foods, grease and carbon deposits. Designed with the commercial industry in mind, Oven & Grill Cleaner will quickly penetrate and remove difficult soils with relative ease of use. Do not use on copper, aluminum, and other soft metals.

PRODUCT FEATURES

- » Safe on ovens and grills - Non-fuming, non-flammable
- » Penetrates and remove tough baked on deposits

PRODUCT SPECIFICATIONS

Brand	KleenLine PRO
Product Category	Kitchen
Color	Light orange
Fragrance	Characteristic
pH	12.9 - 14.0
Flammability	Nonflammable
Foam height	--
Rinse-ability	--
Specific gravity	1.05
Packaging	1 Quart Bottle, 1 Gallon Bottle, 5 Gallon Pail, 55 Gallon Drum
UPC barcode	810037735819, 810037735789, 810037735802, 810037735796
Certifications	--

INGREDIENTS

Water (7732-18-5); Sodium Hydroxide (1310-73-2); Sodium Xylenesulfonate (1300-72-7); Tetrasodium EDTA (64-02-8); C9-11 Alcohols Ethoxylated (68439-46-3) **No Phosphates**

DIRECTIONS

For best results heat oven to approximately 200° F then turn o . Spray cleaner on warm oven. Allow the cleaner to do the work by remaining on the surface for 2 or more minutes. Wipe oven clean with a wet cloth or sponge. Heavily soiled items may require a second application. Stubborn spots may sometimes require the use of a scouring pad. Works slowly on cold surfaces. Apply as above and allow to work 5 to 30 minutes or until soil is softened. Wipe clean.

GRILLS: Dilute with equal parts of water. Grill should be warm (approximately 180° F). Pour liberal amounts on grill and spread with a cloth or sponge. Wipe or scrape o grease. Thoroughly sponge surface with water to remove all residue. Wipe dry.

FAT-FRYERS: Drain all grease from fryer. Rinse fryer with hot water to remove excess un-drained fat. Fill fryer with water to within 3 to 4 inches from top. Add 4-6 ounces of cleaner to each gallon of water in fryer and boil slowly for 20 minutes. Turn o heat. Drain and rinse thoroughly. Brush o loosened carbon using long handled stiff bristle brush. Wipe pot surface with dry cloth.

NOTE: DO NOT USE ON ALUMINUM OR PAINTED SURFACES. NEVER USE ON HOT SURFACE.

EXPERTLY DESIGNED FOR PROFESSIONALS!

KleenLine® is an exclusive BradyPLUS product line for the Facility Care market. The wide range of products enables customers to meet budget and cleaning objectives and solve all cleaning challenges from the simplest to the most complex. KleenLine® provides quality tools and solutions that are built to withstand the demands of the professional and assist with doing the job more effectively and efficiently.

SCAN FOR
SUPPORT &
RESOURCES

