

PRODUCT INFORMATION SHEET



Chemical Maintenance, Inc.

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OVEN/GRILL CLEANER

DESCRIPTION

Industrial strength, caustic-based oven cleaner formulated to clean stubborn, baked-on grease, grime, carbon build-up, soot and spills.

FEATURES AND BENEFITS

Fast, clean, and effective application for daytime or overnight cleaning. Simply spray on warm or cold ovens and wipe clean. Leaves surfaces sparkling clean without scouring or harsh fumes.

APPLICATIONS AND USES

Ideal for cleaning ovens, barbecue grills, stoves, overhead hoods, flues, fryers, exhaust fans, porcelain, ceramic, and stainless steel.

DIRECTIONS FOR USE

Follow label directions before using. Use **ONLY** on porcelain enamel, iron, stainless steel, and non-decorative interior chrome-plated surfaces. **DO NOT** get cleaner on materials such as aluminum, chrome trim, glass, baked enamel, painted surfaces, floor or wall tile, linoleum, or plastic. **DO NOT** get cleaner on or in electrical components such as switches, receptacles, bulbs, wires, connectors, heating elements of electric ovens, or the pilot lights, valves and lines of gas oven. Wear long-sleeves, gloves, and protective eyewear. Daytime cleaning: For best cleaning action, pre-heat surfaces to about 200°F. Turn off electrical switches and pilot lights before using product. Cover nearby floor and other surfaces with thick newspaper or polyethylene plastic. Remove racks and removable oven doors and clean oven-side surface separately. Hold can upright and **SHAKE WELL**, then remove protective cap. Aim spray opening only toward surface to be cleaned. From about 10", spray all surfaces to be cleaned with a thin, even coating of foam. Allow to penetrate and soften the food residue - 10 to 20 minutes on cool surfaces, or 5 to 10 minutes on warm surfaces. Wipe off residue with wet cloth, sponge, or paper towel. For heavily contaminated surfaces, treat a second time using a scrubbing pad or stiff brush to aid in removal of stubborn residues. When cleaning is completed, put all equipment back in operating condition and heat surfaces to about 250°F for 5 minutes before putting any food on them. **OVERNIGHT CLEANING:** Follow the same directions as for daytime cleaning, but do not preheat surfaces. Allow foam to work while you sleep. Clean off the softened residue the next day. Rinse food processing equipment and food contact surfaces thoroughly with potable water.



SIZE / AVAILABILITY

20 oz. Aerosol
Net Weight 18 oz.
12 per case

HMIS	
HEALTH	1
FLAMMABILITY	1
REACTIVITY	0
PERSONAL PROTECTION	B

