

DR.GRILL

Super concentrated oven & grill cleaner

DESCRIPTION:

DR. GRILL is a high quality oven and grill cleaner specially formulated to remove burnt on grease and carbon from ovens, grills and barbecues. It is outstanding for use on hot plates, fryers, commercial rotisseries and pizza ovens, cooking utensils such as pots, pans and most hard to clean cooking equipment. Excellent for cleaning stainless steel to a bright shiny surface and will not damage Teflon coatings.

- **BIODEGRADABLE0 ODOURLESS**
- **REGISTERED AGRICULTURE CANADA, KOSHER**

DIRECTIONS:

FOR BEST RESULTS: Pre-heat surface to 180° F and turn off heat before cleaning. **WEAR GLOVES.** Dilute with hot or cold water in the following concentrations:

HOT PLATES, GRILLS & BBQs: Normal Cleaning 1: 4 Heavy Cleaning: 1: 1 Apply liberally to surface. Leave the solution on grill for 5 to 10 minutes to allow maximum penetration. Wipe clean using a clean damp cloth or brush. Neutralize with vinegar. Rinse with water. **COMMERCIAL OVENS:** Normal Cleaning 1: 1 Heavy Cleaning: PURE Spray cleaner directly onto all surfaces. Leave the solution for 5 to 10 minutes to allow maximum penetration. Wipe clean using a clean damp cloth or soft scouring sponge. Neutralize with vinegar. Rinse with water. Wipe Dry. **DEEP FRYERS:** Normal Cleaning1: 30 Heavy Cleaning: 1: 10 Drain and wipe clean, removing all excess grease. Fill-up with cold water to 10cm from top. Add cleaner. Boil for 30 minutes. Drain and rinse with hot water. Scrub and rinse as required while still warm. Neutralize with vinegar. Rinse with water. Wipe dry.

NOTE: All surfaces subject to direct food contact must be thoroughly rinsed with potable water.

PHYSICAL PROPERTIES:

Boiling Point	133 °C
Specific Gravity	(H2O = 1): 1.067 at 20° C
Vapor Pressure	(mm Hg): 2 at 20° C
% Volatile	(Wt %):80 - 85
Vapor Density	(Air = 1): N/A
Evaporation Rate	(Water = 1): N/A
Solubility in Water	Complete
pH (as supplied)	13.5 – 14.0
Physical State	Liquid
Viscosity	< 1000 cps at 25° C
Appearance and Odor	Colorless and odorless transparent liquid
Odor Threshold (ppm)	n/a

TDG CLASSIFICATION: Class 8 (9.2) UN 1760, group II, Corrosive Liquid N.O.S. (Sodium hydroxide).

GHS Class : Skin Corrosion/Irritation — category 1; Serious eye damage/eye irritation — category 1; Corrosive to metals — category 1

STORAGE: Keep in original tightly closed containers, in a well-ventilated room. Keep from freezing.
