

Grease Cut

This product is a very highly alkaline degreaser with sequestering agents and surfactants. It is designed for heavy duty cleaning of kitchen canopies, grills, deep fryers, hood screens and ovens.

DIRECTIONS FOR USE: For cleaning ovens, fryers and grills, preheat before cleaning to 81°C (180°F). Then shut off before applying the product.

Commercial Ovens: Use at full strength. Using a brush, apply cleaner directly to walls and racks. Allow 5-15 minutes contact time. Stubborn areas may need some scrubbing. Rinse well with potable water. Wipe dry.

Grills, Hood Screens, Fume Hoods, Pizza Ovens: Dilute 1 part product with 4 parts water and apply using a brush or cloth. Allow 5-10 minutes contact time. Wipe clean using a wet cloth or sponge. Rinse well with potable water and wipe dry.

Deep Fryers: Remove excess grease. Fill up to 10 cm (4 inch) from top with cold water. Add 1 part to 50 parts of water. Boil the solution for 30 minutes. Drain and flush off using hot water. Rinse well with potable water. Wipe dry.

Kitchen Canopy Flush Systems: Use at full strength. **CAUTION:** Keep out of reach of children. This product contains caustic. Avoid prolonged and repeated contact with aluminum

For Commercial Use Only

