

The logo consists of the letters "KOK" in a bold, white, sans-serif font, centered within a white oval shape.

Oven, Griddle & Fryer Cleaner

REMOVES CARBONIZED GREASY SOIL

DESCRIPTION

For the removal of carbon deposits, grease and baked on foods from kitchen and food processing cooking equipment.

USES

For degreasing and cleaning ovens, grills, griddles, stove burnishers, deep fat fryers, rotisseries, waffle irons, canopies and ventilating hoods.

HOW TO USE

OVENS: Cleaner works easier and faster on hot surfaces. Heat oven to approximately 200 degrees, then turn off. Spray cleaner on areas to be cleaned. Allow to stand until soil is softened, then wipe with sponge, cloth or paper towels. Rinse with potable water. Use of steel wool will speed cleaning of stubborn areas.

GRILLS: Warm grill to 120-150 degrees. Pour a small amount of water on grill and immediately spray on an equal of cleaner. Work solution back and forth with scraper. When soil is loosened, wipe clean with sponge, cloth or paper towels. Rinse thoroughly with potable water.

DEEP FAT FRYERS: Drain all grease from fryer and flush with hot water. Fill with water to within 3 to 4 inches of top. Add about 4 ounces of cleaner to each gallon of water in fryer. Boil slowly for 15-20 minutes. Drain dirty solution. If necessary, scrub with potable water, then wipe dry.

BENEFITS

SUPERIOR CLEANING ABILITY: Removing baked on grease is one of the toughest cleaning jobs imaginable, but Oven, Griddle & Fryer Cleaner handles it in stride.

MAKES CLEANING EASY: There's no hard scrubbing. Oven, Griddle & Fryer Cleaner reduces most jobs to just pouring it on and spreading. The cleaner does the real work.

HIGHLY CONCENTRATED: Just an ounce or two is enough to make cooking equipment look practically new.

MULTI-PURPOSE: This one product cleans ovens, grills, griddles, burners, deep fat fryers, rotisseries, waffle irons, canopies, ventilating hoods, etc.

SPECIFICATIONS

APPEARANCESlightly viscous liquid
ODOR.....Pleasant
SPECIFIC GRAVITY.....1.040 ± 0.005
DENSITY.....8.68 ± 0.05 lb/gal
BOILING POINTNear 212°F
pH14.0
FLASH POINTNone to boiling
STABILITYOne year minimum
USDA RATINGA8

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