

OVEN 'n' GRILLS

ALKALINE DEREASER

OVEN 'n' GRILLS - is a high-performance alkaline degreaser specifically formulated for the removal of baked-on carbon, grease, and animal fats from ovens, stove tops, grillers, hot plates, and other cooking equipment. Its fast-acting formula breaks down stubborn residues, restoring surfaces to a clean and hygienic condition with minimal effort.

Safe for use on vitreous enamel, ferrous metals, and most stainless steel surfaces, **OVEN 'n' GRILLS** delivers powerful results without damaging equipment, making it ideal for commercial kitchens, food service operations, and industrial cooking environments.

OVEN 'n' GRILLS reduces the need for mechanical scrubbing, and enhances hygiene and improves equipment efficiency.

FEATURES AND BENEFITS:

- Highly alkaline formula to cut through all baked on food, carbonised grease and fats.
- Surface safe on vitreous enamel and ferrous surfaces
- Free-rinsing and leaves no residues when used as directed
- Low foaming for optimal results.

Refer to Safety Data Sheet, for more information.



Suitable for use in food preparation areas.



Appearance - Pale Yellow Liquid



Fragrance - Characteristic



pH - 13



Pack Sizes - 15lt drums, 5lt drums



Shelf Life - 2 Years

DIRECTIONS FOR USE:

Always wear gloves and eye protection during use.

- Pre-heat surface slightly (warm, not hot) for improved effectiveness.
- Apply product undiluted or as directed with a brush or sprayer.
- Allow to stand for 5–10 minutes to penetrate deposits.
- Agitate or scrub stubborn areas as needed.
- Rinse thoroughly with clean water.
- Repeat if necessary for heavily encrusted surfaces.

Not suitable for use on aluminium or other soft metals.



The technical information/suggestions herein are believed to be reliable but since the conditions of use are beyond our control they are not to be construed as warranties. It is the purchasers responsibility to test and determine the suitability of a product for the purchasers intended use.

