RANGE CLEANER

Heavy Duty Oven & Grill Cleaner



→ DESCRIPTION

A heavy duty caustic cleaner designed for hot plates, grills, ranges and deep fryers.



BENEFITS

- Quickly removes heavily baked-on soils from grills and ovens
- Suitable for use on stainless steel and enamelled surfaces
- Highly caustic, potassium hydroxide based formula
- Can also be diluted for every day oven and grill cleaning



APPLICATION

For use in commercial kitchens and food preparation areas.



DIRECTIONS FOR USE

OVENS & GRILLS

- 1. Decant neat Range Cleaner into dispensing bottle
- 2. Hold spray bottle at arms length and spray slowly onto the surface using coarse spray to prevent misting. Do not use on surfaces over 80°C as it will boil off.
- 3. Leave on surface for 2-3 minutes
- 4. Agitate using a brush, spatula or scourer pad
- 5. Rinse of with plenty of fresh water
- 6. Food contact surfaces such as grill plates can be rinsed with a diluted vinegar solution after water rinsing to ensure all alkaline residues are removed.

If soiling is very heavy or baked on leave for an hour or more and use scouring pad to assist with removal.

If product causes irritation when spraying wear a half or full face respirator fitted with a P2 or P3 filter.

DEEP FRYERS

- 1. Empty oil from fryer
- 2. Fill with water
- 3. Add a 1:10 solution of Range Cleaner in water and heat up to 80°C.
- 4. Allow to soak for 30 minutes, then empty solution and rinse thoroughly with clean water.
- 5. Dry the tank with a paper towel before adding the oil to remove any water.

Do not use on aluminium surfaces such as range hood filters. Store in a secure area that can be locked and segregated from any incompatible materials.



TECHNICAL INFO

Fragrance	Colour	Form	pH Level
No added fragrance	Red	Liquid	14.0
Incompatible surfaces			

Do not use on aluminium surfaces

AVAILABLE IN

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96
24
77
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CAUSTIC









SAFETY INFORMATION

RECOMMENDED PPE