

WIPE-OUT

OVEN & GRILL CLEANER



DESCRIPTION

This heavy-duty, institutional formula is designed for use in **hot or cold ovens**. It quickly removes baked-on foods, grease drippings, and carbon deposits. While this product is designed for commercial bakeries, its **self-scouring formulation** penetrates quickly while clinging to vertical oven surfaces. Its **clinging jell** quickly penetrates and breaks the chemical bond between the baked-on deposit and the oven surface. In addition, its **pleasant, lemon scent** makes an otherwise nasty job much easier and more tolerable.

BENEFITS - FEATURES

- * Jell formulation
- * Versatile
- * No CFC's
- * Penetrates
- * Lemon scent

ADVANTAGES

- * Clings and cleans
- * Can be used in hot or cold ovens
- * Cuts grease and carbon instantly
- * Pleasant to use

WHERE TO USE

- * Ovens
- * Stove Burners
- * Deep Fat Fryers
- * Hoods
- * Grills
- * Fry Pans
- * Electric Burners
- * Grease Filters

RECOMMENDED FOR

- * Schools
- * Institutions
- * Hospitals
- * Nursing Homes
- * Restaurants
- * Cafeterias
- * Shopping Malls
- * Show Rooms
- * Country Clubs
- * Office Buildings
- * Government Buildings
- * Hotels
- * Motels
- * Churches
- * Airports
- * Factories
- * Supermarkets

DIRECTIONS

SHAKE WELL BEFORE USING. WEAR PLASTIC OR RUBBER GLOVES.

Place newspaper under oven door to protect floor. Avoid contact with painted surfaces.

1. Heat oven to 200°F. Then, turn off.
2. Wearing plastic or rubber gloves, hold can upright and point valve away from eyes. Hold can about 8 to 12 inches away from oven surfaces and spray evenly.
3. Spray top and bottom of oven first. Then, spray remaining oven surface and allow to stand for 5 to 10 minutes.

4. Wipe oven clean with damp cloth, sponge, or paper towel. Spots that are difficult to remove should be treated and cleaned with scouring pad.
5. Rinse thoroughly with potable water.
6. Preheat oven 10 minutes before using.

IN CASE OF CONTACT WITH SKIN, WASH PROMPTLY WITH SOAP AND WATER.

Authorized by the USDA for use in federally inspected meat and poultry plants. **Classification A-8**, as a degreaser or carbon remover for food, cooking, or smoking equipment, utensils, or other associated surfaces.

SPECIFICATIONS

Spray pattern.....Clinging jell	Rinsability.....Complete	Shelf life.....1 year
Appearance.....Jell	Storage stability.....120°F max.	Freeze/thaw stability.....3 cycles
Fragrance.....Lemon-scented	pH.....13.0+	Net weight.....18 ounces
Flammability.....Nonflammable		

Another Exclusive Product of



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