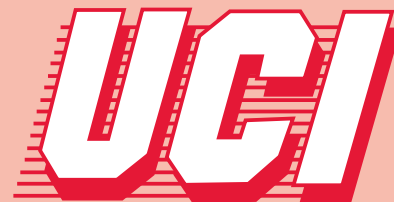


WIPE-OUT

JELLED DECARBONANT



DESCRIPTION

This scientific breakthrough in oven cleaning was designed in conjunction with professional food service managers for institutional, commercial, and industrial ovens and grills. This product surpasses the most stringent requirements for fast action, total cleanliness safety, and ease-of-use. This **self-scouring, jelled formula** stays put on vertical surfaces while penetrating and loosening burnt-on soils. It **quickly penetrates and liquefies** baked-on grease, food, carbon deposits, and carbohydrate residues of both **animal and vegetable origin**. This enables these liquefied soils to be wiped off and the surface wiped clean. This product may be applied through a **trigger sprayer**, or it may be **brushed on**.

BENEFITS - FEATURES

- * Economical
- * Non-flammable
- * Clinging action
- * Biodegradable
- * Lemon scent
- * Easy-to-use
- * Quick penetration
- * Self-scouring

ADVANTAGES

- * Quickly penetrates and liquefies baked-on grease & food
- * Non-flammable and does not emit toxic fumes
- * Apply through a trigger sprayer or brush on

WHERE TO USE

- * Ovens
- * Grills
- * Stove Burners
- * Fry Pans
- * Porcelain Enamel
- * Stainless Steel
- * Glass
- * Deep Fat Fryers
- * Electric Burners
- * Hoods
- * Grease Filters
- * Porcelain
- * Cast Iron
- * Chrome

RECOMMENDED FOR

- * Schools
- * Hospitals
- * Nursing Homes
- * Cafeterias
- * Institutions
- * Hotels
- * Restaurants
- * Country Clubs

DIRECTIONS

Can be used on warm or cold ovens. For best results, heat oven to 200°F. Then, turn off.

For heavy deposits of burnt-on carbon, etc., brush on full strength or apply through trigger sprayer. Let stand 15-30 minutes. Then, flush off residue with water. Stubborn stains may require burnishing with steel wool.

For light deposits and regular cleaning, dilute with equal parts of water. Brush or spray on and let

stand 5-10 minutes. Then, flush off with water.

Deep fat fryers: Drain fryer and mop-up all excess grease with paper towels. Fill fryer with water (4 inches from top). Add 6-8 oz. WIPE-OUT for each gallon of water in fryer. Heat to gentle, rolling boil for 20-30 minutes. Brush on sides where liquid does not touch.

Drain and rinse thoroughly before using. Do not use on aluminum or painted surfaces.

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

SPECIFICATIONS

Fragrance.....Lemon	Viscosity....1000 centipoise min. @ 70°F	pH (100%).....13.0+
Color.....Straw	Flash point.....Nonflammable	Lbs./gallon.....9.33
Appearance.....Thixotropic liquid	Specific gravity.....1.12	

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