

What is Grill Clean?

GRILL CLEAN is a fast-acting, concentrated detergent which is designed for removing fat, grease, carbon and burnt-on food residues from ovens, grills, hotplates and deep fryers. GRILL CLEAN is ideal for use in all kitchens as well as on outdoor barbeque hotplates and grills.

For Use On...

Ovens, grills, hotplates, deep fryers and barbeques.

First Aid

This substance is strongly alkaline. Avoid contact with the skin and eyes. If poisoning occurs, contact a doctor or Poisons Information Centre. Phone: 131 126 Australia wide. If swallowed, do NOT induce vomiting. Give a glass of water. If in eyes, hold eyes open and IMMEDIATELY flood with water for at least 15 minutes and see a doctor.

Technical Data

Properties



COLOUR – Transparent orange liquid
 ODOUR – Faint solvent
 pH = 13.0 – 13.5

Dangerous Goods Classification

GRILL CLEAN is a Class 8 corrosive liquid.

U.N. No: 1719	CLASS: 8
PACK GRP: II	HAZCHEM: 2R

Environment



GRILL CLEAN conforms with all statutory environmental requirements. It is based on effective ingredients selected to perform efficiently so there is no waste or damage. GRILL CLEAN is non-flammable and biodegradable. GRILL CLEAN containers will be cleaned and reused if returned to Agar Cleaning Systems Pty Ltd., significantly reducing plastic usage and waste. They can also be recycled.

Quality

The design, manufacture and supply of all Agar chemical products is controlled by the Agar Quality Management System which is registered and externally audited by SAI Global as complying with the requirements of AS/NZS ISO 9001:2000 "Quality Management Systems – Requirements".
 First Certified: 30 April 1996
 SAI Certificate No.: QEC7358

Application

- WEAR SAFETY GLASSES & GLOVES when using GRILL CLEAN
- Apply GRILL CLEAN by squirt bottle supplied by Agar. Do not use spray bottle.



Wear gloves



Wear Glasses

➤ Ovens:

Preheat oven to 60°C then turn off. Apply neat GRILL CLEAN onto surfaces and leave 5 minutes to activate. Loosen carbon residues with stiff brush or scraper. Wipe up dissolved solids with damp cloth then rinse thoroughly with clean water.

➤ Grills & Hotplates:

Turn hotplate off after use and allow to cool for 5 minutes. Surface should be warm but not at full heat. Scrape food residues off then apply neat GRILL CLEAN. Leave wet to activate for 10-15 minutes. Scrub with brush, spatula or griddle pad then wipe clean with cloth. Rinse well with potable water. Brush surface with cooking oil.

➤ Deep Fryers:

Cool and drain cooking oil. Partly fill fryer with cold water and add GRILL CLEAN at the rate of 40ml per litre of water. Fill fryer with water to the upper oil level and bring to boil. Simmer until the surface is clean. Brush any other greasy surrounding areas with the solution. Drain solution while adding cold water at the same time to reduce the shock of the temperature change. Finally, rinse with clean water to remove all of the solution.

➤ GRILL CLEAN is excellent on steel, stainless steel and enamel surfaces.

➤ Do not apply to aluminium or painted surfaces.

➤ If squirted on aluminium by accident, rinse off thoroughly with water before it dries on the surface.

Agar Cleaning Systems maintains Material Safety Data Sheets (MSDS) on all of its products. These sheets contain information that you may need to protect your employees and customers against health or safety hazards associated with our product. Agar Cleaning Systems recommends that you obtain a copy of the respective MSDS sheet prior to using this product. The information in the Product Data Sheet is based on data we believe to be reliable. It is offered in good faith, but without guarantee, as conditions and methods of use of our product are beyond our control.