# GRILL SUPREME LC305

## **Liquid Oven & Range Cleaner**

**GRILL SUPREME LC305** is a powerful caustic cleaner for ovens, rangehoods, hot plates and deep fryers. It's powerful formulation allows it to remove all the most stubborn baked on fats and oils.

**GRILL SUPREME LC305** finds applications in food processing plants, commercial kitchens and food preparation areas. It will not form fine aerosol mists when used in a trigger sprayer.

#### **GRILL SUPREME LC305** is DESIGNED:

- To rapidly wet, penetrate and degrade proteinaceous soils, fats, oils, greases and other soils commonly found in the food processing, hospitality and allied industries.
- To remove baked on soils.
- To suspended dislodged soils, thereby increasing the efficiency of subsequent rinsing operations.
- To leave no residual odours.
- To not form fine aerosols when sprayed with a trigger sprayer.

#### **CHEMICAL AND PHYSICAL PROPERTIES**

Appearance: Clear liquid

Flash Point: Non-flammable

pH (1% solution): >12

Odour: Slight detergent

Foam Characteristics: Medium good

Specific Gravity: 1.1

### **DIRECTIONS FOR USE**

**GRILL SUPREME LC305** can be applied liberally by atomiser to ovens and grills. For best results pre-heat the surface to be cleaned to approximately 50 degrees.

Once **GRILL SUPREME LC305** has been applied, allow it to remain in contact for about 5-10 minutes then agitate with a damp cloth, scourer pad or nylon brush. Use non scLratch scourers on stainless steel surfaces. Then rinse all surfaces with clean water. After cleaning, it is advisable to heat your oven up to 90-100 degrees with the door open to remove any trace of solvent.

#### **OPERATOR SAFETY**

WARNING - THIS PRODUCT IS CAUSTIC. AVOID CONTACT WITH THE SKIN AND EYES.

Wear gloves, eyeshield and protective clothing when using this product or its solutions.