

OVEN & GRILL CLEANER™

PRODUCT DESCRIPTION:

Oven & Grill Cleaner is a clear, lemon-scented, ready-to-use formula created to remove the build-up on ovens and grills. Baked-on carbon, grease and food deposits present potential health and fire hazards reduce oven and grill heating efficiency and cause unpleasant odors. This cleaner minimizes these common problems safely and quickly.

FAST ACTING:

Oven & Grill Cleaner is a combination of solvents, wetting agents, and alkaline materials providing rapid penetration and emulsification of baked-on carbon, grease and food deposits.

SAFE:

Oven & Grill Cleaner is safe to use when the preliminary steps are taken and the directions are followed. The formula is non-flammable despite its caustic nature. In addition, the proper use of Oven & Grill Cleaner will assist in passing the inspection of USDA officials and state and local Health Department agents.

VERSATILE:

Oven & Grill Cleaner effectively cleans hot or cold surfaces and may be used for a quick clean-up or a thorough overnight cleaning. This formula is recommended for use in cleaning commercial and institutional ovens, grills, griddles, charbroilers, drip pans, hoods, rotisseries, deep fat fryers, and small cutlery items.

VOC COMPLIANT:

Spartan has always been proactive in matters concerning health, safety and the environment. In keeping with this philosophy, Oven & Grill Cleaner complies with strict, new VOC restrictions.

PLEASANT TO USE:

The lemon fragrance of Oven & Grill Cleaner tends to minimize unpleasant odors or fumes often associated with oven cleaners.

PACKAGED FOR CONVENIENCE AND ECONOMY:

Aerosol and bulk packaging of Oven & Grill Cleaner provide convenience and economy for the user.

PRELIMINARIES FOR USE:

Spartan Oven & Grill Cleaner is caustic in nature, therefore, before using Spartan Oven & Grill Cleaner, the following preliminary steps are recommended:

1. Cover electrical switches and connections.
2. Protect flooring with newspaper.
3. Minimize cleaner contact with clothing, painted surfaces, copper, aluminum, and chrome trim.
4. WEAR RUBBER GLOVES.
5. Be certain ventilation is adequate.
6. If oven is preheated, do not exceed 200°F/93°C. TURN OVEN OFF BEFORE APPLYING OVEN & GRILL CLEANER.

DIRECTIONS FOR USE:**RTU Handi Spray and Bulk:**

1. Read preliminaries (above) before using.
2. Apply undiluted Oven & Grill Cleaner to sides and top of oven first, then to remaining surfaces.
3. Allow cleaner to work 5 to 10 minutes on warm surfaces; 15 to 20 minutes on cold surfaces.
4. Wipe with damp cloth or sponge and rinse thoroughly with potable water. Stubborn deposits may require more than one application and a scrub with a synthetic pad.
5. Clean and rinse exterior surfaces and base of oven.
6. After cleaning, heat oven to 200°F/93°C for 10 minutes before using.
7. See manufacturer's recommendations for resizing grills with vegetable oil.

Aerosol:

1. Read preliminary steps.
2. Shake can well.
3. Hold can upright. Point valve away from eyes. Evenly spray sides and top of oven first; then spray remaining surfaces.
4. Allow cleaner to work 5 to 10 minutes on warm surfaces; 15 to 20 minutes on cold surfaces. Stubborn deposits may require more than one application and a scrub with a synthetic pad.
5. After cleaning, heat oven to 200°F/93°C for 10 minutes before using.

How To Deep Clean Grills:

1. Assemble tools such as scraper or spatula, scrub brush, grill block or screen, wipe cloths, rubber gloves, and Oven & Grill Cleaner. Before cleaning, turn grill off and allow to cool.
2. While grill plate or griddle is warm, take spatula and remove excess grease and food deposits by scraping into grease trough and trap.
3. Wearing rubber gloves pour undiluted bulk Oven & Grill Cleaner into grill. Lightly agitate with grill screen. When using aerosol Oven & Grill Cleaner, simply spray on; allow to penetrate 5 to 10 minutes and wipe off.
4. Remove excess grease from trough and tray and wipe with a clean, damp cloth. For best results, soak removable grill parts such as grease trap and drains in a 1:10 dilution of Oven & Grill Cleaner for approximately 20 minutes. Rinse thoroughly with hot water to remove cleaner residue and reinstall parts.
5. Rinse grill plate and surfaces completely so that taste of food is not affected.

6. Resize grill by liberally coating with vegetable oil. Gradually reheat grill and wipe off excess for complete reconditioning.

How To Clean Deep Fat Fryers:

1. Drain out frying fat.
2. Remove food residue left in unit by rinsing with hot water.
3. Fill the fryer with water.
4. Add Oven & Grill Cleaner. (1 to 1-½ cups of Oven & Grill Cleaner per 30 to 40 lb. fryer or an approximate 1:10 dilution.)
5. Bring to a rolling boil (210°F to 230°F/98.9°C to 110°C) for 10 minutes.
6. Place baskets in the cleaning solution and allow to remain for 5 minutes.
7. Empty cleaning solution from unit.
8. Refill with clean water and return to boil to remove any traces of cleaner. Rinse all equipment thoroughly.
9. Remove water and air dry fryer unit and baskets.
10. Add fresh fryer shortening to the proper level.

SPECIFICATIONS:**RTU Handi Spray and Bulk:**

pH (Concentrate) – 13.5-14.0

Specific Gravity – 1.049 @ 24°C/75°F

Density – 8.74 lbs./gal. @ 24°C/75°F

Flash Point (Cleveland Open Cup) – None

Stability –

- a. Shelf @ 24°C/75°F – One year
- b. Accelerated @ 49°C/120°F – 60 days minimum
- c. Freeze/thaw – Product will withstand a minimum of one freeze/thaw cycle.

Biodegradable

Kosher and Pareve

PACKAGING:

Oven & Grill Cleaner is packaged in attractive HDPE 30 and 15-gallon drums; in gallons, four per case; in RTU Handi Spray quarts, 12 quarts per case; and 20 oz. lithographed aerosol cans (net wgt. each 18 oz./510g.), 12 per case. Label copy is available in English, Spanish and French. Trilingual secondary labels are also available.

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of this or any Spartan product. If questions remain, consult your employer or a physician. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting www.spartanchemical.com.

GUARANTEE:

Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture.