

# diner-grill

## GRILL CLEANER



## Uses

For the removal of thick soiling and encrustations on grills, fryers etc.

## Application

Apply with spray and wipe method. Allow to act for approximately 10-20 minutes and scrub afterwards with a brush, hand pad or griddle scourer. Remove soilings with a cloth and rinse surface with water. When heavily soiled, heat the grill/oven to 50-80°C, then switch off before cleaning.

## Dilution

Use undiluted.

## Supplies

5lt container – 02948

20lt container – 02945

## Notes

Suitable for use in the food-processing industry.

## Storage

Store away from foodstuffs. Protect from sunlight and do not expose to temperatures exceeding 50°C.

## Technical specifications

Description	Result
Colour	Greyish
pH in concentrate	13.5 ± 0.5
Temperature stability	
Cold	- 20°C
Hot	+ 50°C
Specific gravity at 20°C	1.150 g/ml

Specifications and details are subject to change without prior notice

## Compounds

- <5% anionic surfactants

## Hazardous components

- <13% Sodium hydroxide

# diner-grill

GRILL CLEANER



## Certifications



SANS1828: Cleaning Chemical for  
use in the food industry.