

PRODUCT INFORMATION SHEET
Grill Power

Cleaner heavily soiled ovens, grills, barbeque plates and deep fryers

FEATURES

- Grill Power is highly caustic. This enables it to remove baked on soils with a minimum of effort.
- Use at a dilution of 1:10 for heavy soiling up to 1:50 for light soiling. Grill Power works best diluted.
- Grill Power is multi functional. It can clean ovens, grills, barbeque plates and deep fryers so reducing the number of products used

HOW TO USE

- Grill Power works best on a warm surface around 50 – 60° C. Do not use on very hot surfaces as the product will boil off and create corrosive fumes.
- Spray or brush Grill Power onto soiled surface. Do not spray over electrical connections, paint work or aluminium.
- Always wear a full face shield or safety goggles, and rubber gloves when using Grill Power.
- When spraying adjust trigger spray to a coarse setting and pump slowly to minimise mist formation. When spraying in ovens spray sides and bottom first with the top sprayed last so product doesn't drop down on the hands off the top.
- Only decant Grill Power into a trigger spray labelled with a chemical resistant label with fully safety information.
- To clean deep fryers drain off fat and fill with water. Add Grill Power at a rate of 1 cup per 10 litres capacity. Heat deep fryer till nearly boiling, then turn off and allow to soak for 30 minutes or more. Drain off and rinse with plenty of water to remove all residues