

DIRECTIONS

For Grill Cleaning -

1. When handling, wear protective clothing such as rubber or neoprene gloves, goggles or face shield and impermeable apron.
2. Adjust grill temperature to 175°-200°F.
3. For initial cleaning, dilute concentrate with an equal volume of water and pour on grill. Using a flat spatula, work solution around surface and into corners of grill. Wipe off loosened carbon and food with a damp towel.
4. After initial cleaning, only 1 part GRILL THRILL to 4 parts water will be necessary for daily cleaning.
5. Rinse grill with water.
6. Reseason grill with cooking oil for 10 minutes at cooking temperature to prevent food from sticking.

For Oven Cleaning -

1. When handling, wear protective clothing such as rubber or neoprene gloves, goggles or face shield and impermeable apron.
2. Adjust oven to 200°-250°F.
3. Dilute concentrate with 4 parts water and, using trigger foamer apply uniformly to back panel, then to sides, bottom, top and door in that order.
4. Leave for several minutes and wipe with wet cloth to remove. For stubborn deposits of carbon, a second application may be necessary. Do not use on aluminum.

For Rack and Burner Cleaning -

1. When handling, wear protective clothing such as rubber or neoprene gloves, goggles or face shield and impermeable apron.
2. Use a large stainless container, black iron pot or stainless sink of sufficient size to immerse racks or burners.
3. Use approximately 8 oz. of GRILL THRILL per gallon of water.
4. Simmer for 30 minutes or soak in sink overnight.
5. Rinse thoroughly with water.



Engineered Chemistries
SUPERIOR SOLUTIONS

Grill Thrill

HEAVY DUTY CLEANER

Ovens - Grills Burners - Fryers

DANGER

**KEEP OUT OF REACH OF CHILDREN.
FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY.**
(SEE RIGHT PANEL FOR ADDITIONAL CAUTIONS AND FIRST AID STATEMENTS.)

NET CONTENTS: U.S. GALLON

5/11


For Deep Fat Fryer Cleaning-

1. When handling, wear protective clothing such as rubber or neoprene gloves, goggles, or face shield and impermeable apron.
2. For weekly cleaning, calculate amount of GRILL THRILL necessary at the rate of 6 to 8 ounces per gallon capacity.
3. Add water to fryer to just cover heating element and add the total calculated amount of GRILL THRILL. Bring to a boil (this will give a higher concentration where toughest carbon exists). Continue to boil for 5 to 10 minutes.
4. Fill fryer with water to normal cooking level. Place fry baskets in fryer and continue to simmer for 10-15 minutes.
5. Drain and rinse thoroughly.

NOTE: If cleaning less frequently than weekly, use 10 ounces of concentrate per gallon of water.

DANGER: KEEP OUT OF REACH OF CHILDREN.

Causes severe burns to eyes and skin. Do not get in eyes, on skin or clothing. Do not take internally. Wash thoroughly after handling. When handling, always wear chemical splash goggles or face shield, rubber gloves and protective clothing. **NOTE:** Do not use on painted surfaces, aluminum or wood. Use only on ferrous metals.

CONTAINS		CAS#
Potassium Hydroxide.....		1310-58-3
NFPA		HAZARD RA
Health		4-EXTREME
		3-HIGH
		2-MODERATE
		1-SLIGHT
Specific Hazard		
	Reactivity Hazard	
Proper Shipping Name: Compounds, Cleaning Liquid, (Potassium Hydroxide), 8, NA 1760, PG II		

READ MATERIAL SAFETY DATA SHEET BEFORE USE

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