



contractor SOLUTIONS

OGC

OVEN & GRILL CLEANER

LIMPIADOR EN ROCIADA PARA HORNOS Y PARRILLAS



Designed for use in institutional and commercial kitchens, this oven and grill cleaner penetrates soils rapidly for easy removal. This product provides exceptional cleaning ability for the removal of baked-on or burned-on food soils, animal fats and carbon. Formulated with sodium hydroxide to chemically dissolve baked-on grease, food and soot in ovens, around griddles, broilers and fryers. Safe for use on stainless steel, chrome, porcelain or glass. Do not use on aluminum.

Features	-	Related Benefits
Powerful alkaline formula	-	Penetrates baked-on soils
Quick removal	-	Easy to use

Areas of Use -

- Kitchens, meat rooms
- Food processing plants
- Hotels, motels, resorts
- Restaurants, foodservice operations

To Use -

Preheat oven to approximately 200°F. Cut off heat source. Spray generously on heated surfaces. Let stand 15 to 30 seconds, then wipe clean with a wet cloth or sponge. Use vinegar and water solution for rinse. (1 cup vinegar per gallon of water). Cleaner may be left on longer depending on the surface condition. On a stubborn hard-to-clean area, leave on 3 to 5 minutes and use a metal sponge to help the cleaning action. Repeat if necessary. **For applications, see label for complete directions and use only as directed.**

Specification Data

Available Sizes - 4/1G	Physical State - Liquid
Color - Yellow	Fragrance - Bland
Foaming - Low	DOT - Corrosive
Petroleum Distillates - None	Viscosity - Thin
pH - 13.3	DOT - Regulated
VOCs - <1%	

Rev. 20160420 1TS9925A51

Manufactured by
CARROLL COMPANY
Garland, TX 75041
Havre de Grace, MD 21078
Sante Fe Springs, CA 90670
800.527.5722
www.carrollco.com