Diner-Grill



Grill and Oven Cleaner









SANS1828: Cleaning chemical for use in the food industry

Uses

Highly effective, strong alkaline cleaner. It easily dissolves encrustations, soilings and sediments of all kinds. Viscous and moderately foaming. For the manual cleaning of grids, ovens, fryers etc.

Application

Apply Diner-grill to the surface and spread. Allow to act for about 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 before cleaning up to 50-80°C, then switch it off.

Dilution

Concentrated

Supplies

5lt container - P02948

20lt container - P02945

500ml dispenser – P02940

Compounds

- < 5% anionic surfactants
- < 15% alkali

Technical Specifications



Description	Result
Colour	Greyish
pH in concentrate	13.5
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

www.industroclean.co.za