

# Griddle Klean

## Super Action Oven and Griddle Cleaner

Product Number 4560

### Description

This highly alkaline liquid goes to work quickly to remove stubborn soils that form on griddles, ovens, hoods, and fryers. Contains water conditioners and surfactants that allow for fast penetration. Helps rid surfaces of unpleasant odors that can affect the taste of foods. This thick, clinging formula allows for longer contact time when sprayed on vertical surfaces. Each case packed with a 36" sprayer.

### Directions

Due to the strong alkali detergents in this product, protective eyewear, rubber gloves and an apron are required. Wipe off loose, burnt on soil. Set oven, griddle, broiler, or fryer temperature to warm (not hot). Carefully spray or brush on product and allow soaking for 15 minutes before wiping. Heavy soils may require a second application. After cleaning is complete, rinse surfaces with clear water followed with a diluted solution of vinegar or lemon juice. Rinse again with clear water. Store product in a safe, dry area.

**Fryers:** Turn fryer off and drain shortening. Close all valves. Fill fryer with water and slowly add 2-4 oz. of product per gallon of water. Do not add cleaner to hot or boiling water. Set temperature control on fryer to 212° and bring solution to a boil. Maintain a simmering boil for 10-30 minutes, depending on condition of fry pot. Do not bring to a hard boil as the solution could boil over the sides. Use a heat resistant brush to clean heavy build-up. Do not use a wire brush as it may scratch the fryer walls and possibly damage the heat exchangers. To clean fry baskets, simply immerse them into the boil-out solution. When finished, SHUT OFF FRYER, drain solution and fill fry pot with a water & vinegar solution. Use at least 1cup vinegar per each gallon of water. Thoroughly rinse fry pot with solution and brush down, if necessary. Drain solution and rinse again with clean water. Dry fry pot thoroughly before refilling with shortening.

### Technical Data

Form .....	Liquid, Viscous	pH (1% solution).....	12.2-13.2
Color .....	Clear, Yellow	Viscosity .....	Medium
Scent .....	N/A	Density .....	8.87 pounds/gallon

**Product Category:** Food Service Specialties

**DOT Shipping Name:** Corrosive Liquid, Basic, Inorganic, N.O.S., (Contains Potassium Hydroxide), 8, UN3266, II

### Cautions

Contains potassium hydroxide. Do not ingest or allow contact with skin or eyes. If ingested: Drink plenty of water and get medical attention immediately. Do not induce vomiting unless instructed by a physician to do so. Never give fluids to an unconscious person. In case of eye contact: If contacts are worn, remove and dispose of them, then raise eyelids and flush eyes with clear water for 15 minutes making sure to flush under eyelids. Get medical attention immediately. In case of skin contact: Remove contaminated clothing. Flush skin areas with clear water, then wash with a mild soap. If irritation occurs, get medical attention. In case of inhalation: Move victim to fresh air. Get medical advice. Refer to your Material Safety Data Sheet for additional cautions and handling procedures.



Partners In Productivity

PDQ Manufacturing, Inc.

201 Victory Circle | Ellijay, GA 30540 USA | (800) 248-2401 | Fax: (706) 636-1849 | www.pdqonline.com