



ServClean®

OVEN

Oven, Griddle & Hood Cleaner



PRODUCT INFORMATION SHEET

Description:

Heavy duty cleaner for high temperature applications.

Product Use:

OVEN: A heavy alkaline cleaner-degreaser specifically designed to remove carbonized deposits and spot oils from ovens, griddles, fryers and hoods. Can be diluted at a wide variety of ratios.

OVEN RTU: Convenient ready-to-use viscous oven cleaner that clings to vertical surfaces for removal of carbonized deposits, spot oil and grease. Suitable for use on ovens, grills and fryers.

Dilution:

Regular Cleaning:

Ovens and equipment: dilute 1:3 (333 mL/42.6 oz.) per 3.78 L/1 US Gal. parts of hot water
Hoods and fans: dilute 1:4 (250 mL/32 oz.) per 3.78 L/1 US Gal. parts of water

Light to Moderate Cleaning:

Grills and plates: dilute 1:1 (1000 mL/128 oz.) or 1:3 (333 mL/42.6 oz.) per 3.78 L/1 US Gal. parts of hot water

Fryers dilute: 1:30 (33.3 mL/4.2 oz.) per 3.78 L/1 US Gal. parts of water

Heavy Cleaning:

Carbon deposits and stubborn bakes on grease: Apply undiluted cleaner

Directions for Use:

Regular Cleaning: Apply solution liberally. Let stand for 5-10 minutes. Scrub with a soft nylon pad if necessary. Wipe with a damp cloth or sponge. Rinse with potable water.

Light to Moderate Cleaning: Apply solution liberally. Let stand for 5-10 minutes. Scrub with a coarse pad. Rinse thoroughly with potable water.

Fryers: Add diluted solution directly to fryer. Heat cleaning solution up to 80°C/176°F for approximately 20 minutes. Discard solution. Rinse thoroughly with potable water.

Heaving Cleaning: Apply undiluted cleaner generously. Let stand for 5-10 minutes. Stubborn build up may require scraper or coarse scrubbing pad. Rinse thoroughly with potable water.

Note: Neutralize surfaces with lemon juice or vinegar then coat with vegetable oil or animal fat to prevent rusting.

Personal Protection:

Please refer to product label and SDS

Product Code & Size

29308-4
4 x 3.78 L

29324-6
946 mL

