

Grease Beater

ENVIROCHEM

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GENERAL DESCRIPTION: GREASE BEATER OVEN & GRILL CLEANER offers thorough penetration of encrusted grease and grime. It is highly effective in the removal of those deposits found in baking ovens, especially baked-on fats, greases and carbon. It is also recommended for use on grills, deep fryers, steak platters and the undersides of hoods and canopies where grease and carbon accumulate. GREASE BEATER can be diluted with water for economical use. This penetrating cleaner is a timesaver, helping to lower labor costs. GREASE BEATER may be used on stainless steel, steel, chrome, iron, copper and most baked enamel oven surfaces. GREASE BEATER is free-rinsing; rinsed surfaces are left sparkling with no residual film. GREASE BEATER is non-flammable.

PROPERTIES:

Chemical compositionViscosity modifiers, alkaline builders, alkaline stable surfactants, rinsing agents, water conditioners, soil suspending agents.
Appearance Yellow liquid
pH 13.8
Specific Gravity 1.099 (9.17 pounds per gallon)
Biodegradable Yes
Caustic Present
Metal Safety Safe on iron, steel, stainless steel, nickel, porcelain, and glass. May be used on enamel and paint (when diluted). It may etch aluminum, and will tarnish copper, brass, zinc, tin, and galvanize on long contact.

DIRECTIONS FOR USE:

Oven & Equipment: For the first time cleaning of heavy carbon and grease, use undiluted. Thereafter, use 1:1 or 1:3 with water. For best results, use on warm oven (160° F). Spray on with Trigger Spray Unit, direct from gallon bottle of solution. Foaming action allows product to cling to walls and top side of oven. Allow cleaner to penetrate for five minutes. For heavy carbon, use oven brush, or Scotch Brite brand applicator with handle. Rinse with a wet sponge to remove all grease and carbon residue. GREASE BEATER can be applied with good results on a cold oven when cleaner is allowed to set 15 to 20 minutes. Heavily encrusted ovens may require a second application. One application will be adequate for periodically cleaned ovens.

Steak Platters - Use 1:1 ratio with water.

Grills - Use 1:1 or 1:3 ratio with water.

Hoods - Use 1:4 ratio with water.

Fryers - Use 1:15 ratio with water.

ALWAYS USE GLOVES WHEN CLEANING OR RINSING.

HANDLING PRECAUTIONS:

CAUTION - FIRST AID

EYES: Flush with water for at least 15 minutes. If irritation persists, obtain medical attention. **SKIN:** Wash with plenty of water for 15 minutes. If irritation occurs and persists, obtain medical attention. **INHALATION:** Remove from exposure. If discomfort occurs and persists, obtain medical attention. **INGESTION:** Drink water to dilute. Obtain medical advice by phone. **DECONTAMINATION PROCEDURE:** Wash with soap and water.

KEEP OUT OF REACH OF CHILDREN

PACKAGING:

4/1 gal plastic bottles - 55 lbs. net / 59 lbs. gross

Seller makes no warranty, expressed or implied, concerning the use of this product other than indicated on the label. Buyer assumes all risk of use and/or handling of this material when such use and/or handling is contrary to label instructions.