

FOOD SERVICE *Solutions*



- Cleans and decarbonizes grills and griddles
- Fast smokehouse cleaner
- Self-foaming
- Removes heavy accumulations of grease and carbonized soils



CARE FOR WORK ENVIRONMENTS®



DESCRIPTION

Grill & Smokehouse Cleaner™ is a concentrated alkaline cleaner designed to remove even the heaviest accumulations of grease and carbonized soils with its self-foaming formula. Grill & Smokehouse Cleaner is designed to clean grills, ovens, deep fryers and burners.

HOW IT WORKS

The alkaline formula quickly starts to breakdown organic matter on metal surfaces. With its decarbonizing action, cleaning becomes easier, reducing the amount of scouring and hard scrubbing. Less scouring means fewer scratches for carbon to cling to.

MARKETS SERVED

Any commercial kitchen or smokehouse facility will benefit from State's Grill & Smokehouse Cleaner including:

- Restaurants and fast food outlets
- Barbeque and smokehouse grills
- Food processors and packagers
- Institutional food services

DIRECTIONS

Grill & Smokehouse Cleaner is highly alkaline. It is important to wear PPE including rubber or neoprene gloves while using this product. Observe the warning on the label.

For Grill Cleaning

1. Lower grill temperature to 175 - 200°F (79 - 93°C).
2. For heavy cleaning - Dilute concentrate with an equal volume of water and pour on grill. Using spatula or scraper, work solution to cover full surface of grill. Wipe off carbon and food deposits with damp towel.
3. For typical cleaning - Dilute 1 part concentrate to 4 parts water. Apply and work solution across surface of griddle. Wipe off carbon and food deposits with damp towel.
4. Rinse grill with water.
5. Re-season grill with cooking oil for 10 minutes at cooking temperature to prevent food from sticking.

For Oven Cleaning

1. Adjust oven to 200 - 250°F (93 - 121°C).
2. Dilute 1 part concentrate to 4 parts water. Use trigger foamer to apply uniformly to walls of oven.
3. Allow 5 to 10 minutes to penetrate soils.
4. Wipe surface with wet towel or sponge.
5. Rinse with vinegar solution.

Smokehouse Cleaning

1. Apply with trigger foamer or hose foamer to walls and surfaces at 8 oz. to 12 oz. per gallon of water.
2. Allow time for product to dwell.
3. Use brushes to agitate thick accumulations.
4. Rinse with hose or pressure washer.

CAUTION: It is highly recommended that Grill & Smokehouse Cleaner be used ONLY on iron, steel, copper and ferrous alloyed surfaces. Do not use Grill & Smokehouse Cleaner on soft metals, such as aluminum or painted surfaces. Grill & Smokehouse Cleaner is highly caustic. Wear rubber gloves or neoprene gloves and protective eyewear when handling. Avoid splashing product.

Before using this product, please review label and SDS for all product directions, precautions and first aid information.

FIRST AID

EYES AND SKIN: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. Remove contaminated clothing and shoes. Wash clothing before reuse.

INGESTION: If swallowed, do not induce vomiting. Seek medical attention immediately.

The dilution kit will contain:

- Heavy-duty trigger
- Case of Grill & Smokehouse Cleaner product
- Screened spray bottle
- 5 gal transporter container
- Spigot
- RTU label

TECHNICAL DATA

APPEARANCE: Straw yellow liquid

pH (CONCENTRATED): > 13

DENSITY: 10.7 LBS/GAL

METAL COMPATIBILITY: Do not use on soft metal like aluminum

SHELF LIFE: two years

PACKAGING

127541	1 GL/CS4
127592	Drum 20
127594	Dilution Kit
127593	1-S Spray Bottle



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