

DIRECTIONS

For Grill Cleaning -

1. When handling, wear protective clothing such as rubber or neoprene gloves, goggles or face shield and impermeable apron.
2. Adjust grill temperature to 175°-200°F.
3. For initial cleaning, dilute concentrate with an equal volume of water and pour on grill. Using a flat spatula, work solution around surface and into corners of grill. Wipe off loosened carbon and food with a damp towel.
4. After initial cleaning, only 1 part GRILL THRILL to 4 parts water will be necessary for daily cleaning.
5. Rinse grill with water.
6. Re-season grill with cooking oil for 10 minutes at cooking temperature to prevent food from sticking.

For Oven Cleaning -

1. When handling, wear protective clothing such as rubber or neoprene gloves, goggles or face shield and impermeable apron.
2. Adjust oven to 200°-250°F.
3. Dilute concentrate with 4 parts water and, using trigger foamer apply uniformly to back panel, then to sides, bottom, top and door in that order.
4. Leave for several minutes and wipe with wet cloth to remove. For stubborn deposits of carbon, a second application may be necessary. Do not use on aluminum.

For Rack and Burner Cleaning -

1. When handling, wear protective clothing such as rubber or neoprene gloves, goggles or face shield and impermeable apron.
2. Use a large stainless container, black iron pot or stainless sink of sufficient size to immerse racks or burners.
3. Use approximately 8 oz. of GRILL THRILL per gallon of water.
4. Simmer for 30 minutes or soak in sink overnight.
5. Rinse thoroughly with water.



Engineered Chemistries
SUPERIOR SOLUTIONS

Grill Thrill

HEAVY DUTY CLEANER

Ovens - Grills Burners - Fryers

DANGER: Corrosive
KEEP OUT OF REACH OF CHILDREN.
FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY.
(SEE RIGHT PANEL FOR ADDITIONAL CAUTIONS AND FIRST AID STATEMENTS.)

NET CONTENTS: U.S. GALLON

5/15

For Deep Fat Fryer Cleaning-

1. When handling, wear protective clothing such as rubber or neoprene gloves, goggles, or face shield and impermeable apron.
 2. For weekly cleaning, calculate amount of GRILL THRILL necessary at the rate of 6 to 8 ounces per gallon capacity.
 3. Add water to fryer to just cover heating element and add the total calculated amount of GRILL THRILL. Bring to a boil (this will give a higher concentration where toughest carbon exists). Continue to boil for 5 to 10 minutes.
 4. Fill fryer with water to normal cooking level. Place fry baskets in fryer and continue to simmer for 10-15 minutes.
 5. Drain and rinse thoroughly.
- NOTE:** If cleaning less frequently than weekly, use 10 ounces of concentrate per gallon of water.



DANGER

Corrosive liquid. Harmful if swallowed. Causes severe skin burns and eye damage. May cause respiratory irritation. Do not breathe dust/fume/gas/mist/vapors/spray. Wear protective gloves/protective clothing/eye protection/face protection. Do not use on painted surfaces, aluminum or wood. Use only on ferrous metals.

IF SWALLOWED: Immediately call a POISON CENTER or doctor/physician. Rinse mouth. Do NOT induce vomiting.

IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse.

IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing. Call a POISON CENTER or doctor/physician if you feel unwell.

IF IN EYES: Rinse continuously with water for several minutes. Remove contact lenses if present and easy to do. Continue rinsing. Call a POISON CENTER or doctor/physician.

READ SAFETY DATA SHEET BEFORE USE.

Proper Shipping Name: NA1760, Compounds, Cleaning Liquid, (Potassium Hydroxide), 8 PG II.



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