

CONCENTRATED LIQUID OVEN AND GRILL CLEANER

oven monster™



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E-Mail: info@interconchemical.com
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Product Properties

COLOR: Clear Colorless
ODOR: None
VISCOSITY: 15 cps
pH: 13.9
FLASH POINT: None
SPECIFIC GRAVITY: 1.21
FOAMING: High
DETERGENCY: Excellent

■ SLP-Secondary Label Program

041004-784

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Description

This powerful oven and grill cleaner contains strong alkali, detergent builders and surfactants to penetrate, emulsify and saponify soil, food, grease and carbon deposits. Concentrated for strength and economy, this product is effective in removing light to very heavy accumulations of oils, grease, food and dirt that may be found in all food serving and processing areas.

Features...Benefits

- ConcentratedEconomical
- Non-FumingPleasant to Use
- Non-SolventImproved User Safety
- Free RinsingLabor Saving
- VersatileEase of Use

Directions For Use

GRIDDLES AND OVENS: Remove excess grease with scraper. Apply product to warm surface. Soak, scour and scrape to drain trough. Wipe and rinse with potable water.

FRYERS: Drain pot and wipe up excess. Refill fryer with solution of 2-6 oz. of this product per gallon of water. Drain and wipe out residue. Rinse with pot-able water.

Safety Information

KEEP OUT OF REACH OF CHILDREN

DANGER • POISON Causes burns to eyes and skin. Harmful if swallowed. Avoid contact with skin, eyes or clothing. In case of contact with skin, flush area with plenty of water and seek medical attention if irritation persists. In case of contact with eyes, flush with plenty of water and seek medical attention. If swallowed, DO NOT induce vomiting. Call a doctor or poison control center immediately.

MSDS available at www.interconchemical.com

REFER TO PRODUCT LABEL AND MSDS
FOR ADDITIONAL INFORMATION