

OVEN & GRILL CLEANER

Ready To Use-Slightly Thickened For Better Cling
Listo Para Usar-Un Poco Grueso Para Adherir Mejor

The best solution available to clean ovens and grills.

PEX OVEN & GRILL CLEANER out-performs all other oven cleaning products and safely cleans waffle irons and griddles. Designed to remove grime and grease, this effective solution comes in Ready-to-Use quarts and gallons.

RECOMMENDED USES:

- Ovens and grills
- Range tops and exhaust hoods
- Ovens / broilers and cooking equipment

BENEFITS:

- Extra power for the toughest soils
- Dissolves grease and oil
- Moderate foaming
- Removes burnt-on carbonized soils

SPECIAL INSTRUCTIONS:

Follow label directions.

- Do not use on glass surfaces
- May be corrosive to some soft metals
- Not recommended for pressure washing

DIRECTIONS FOR USE:

OVENS:

Spray all interior surfaces with undiluted **PEX OVEN & GRILL CLEANER**. Allow to stand for a few minutes, scrub with a brush or blue pad. Rinse with a damp sponge and wipe or air dry.

RANGE TOPS, EXHAUST HOODS, TABLES AND OTHER SURFACES:

Mop, spray or sponge **PEX OVEN & GRILL CLEANER** on surface. Scrub with a blue pad if desired, rinse with potable water and wipe dry to a shine with a clean cloth.

DEEP FAT FRYERS:

Drain frying fat. Wipe up excess with absorbent paper towel. Fill fry pot to 1/2" below full mark. Add 12 oz. of **PEX OVEN & GRILL CLEANER** to 35 lb. capacity fryers and 6 oz. to 15 lb. size. Turn on heat and boil for 10 minutes. Turn off heat and drain. Rinse with potable water.

GRIDDLE:

Remove excess grease and loose particles with spatula. While griddle surface is still warm (NOT HOT) apply **PEX OVEN & GRILL CLEANER** to the griddle. Allow to soak for 2 minutes. Wipe or scrape into drain trough. Rinse with potable water.