

## Concentrated Oven, Grill and Fryer Cleaner

### PRODUCT DESCRIPTION

**AD-K2** is a concentrated oven, grill and deep fryer cleaner, it is formulated with content of alkaline agents designed to be diluted with water to produce high performance oven and grill cleaner designed to effectively remove the toughest baked on carbonized grease, fat and food residues from kitchen equipment and utensils.

**AD-K2** is also suitable for boil out applications, to clean greasy and baked on carbonized deep fryers, pots and pans as it penetrates quickly and efficiently to lift of the most stubborn soils while saving time and effort.

### KEY PROPERTIES & BENEFITS

**WORKS FAST WITH DEEP CLEANING ACTION:** Saves time and effort. Protects against damage from excessive scrubbing.

**USER FRIENDLY:** Will not cause irritating vapor when used according product instructions.

**VERY ECONOMICAL:** Yields a cost effective ready to use oven and grill degreaser after dilution with water.

**COLOUR AND ALPHANUMERIC** coded to prevent human application errors and to facilitate effective training guidelines.

### INTENDED USE

Ovens, grills, deep fryers, barbecue pits, griddles and hot plates in industrial kitchens.

### PRODUCT APPLICATION

#### DOSAGE:

AD-K2 is formulated to be diluted through ADVANCE HYGIENE dilution unit to produce a ready to use grill and oven cleaner, while it must be diluted with 60-80 parts of water for deep fryer boil out application.

#### APPLICATION:

**Grills:** Wear Protective gloves and face protective masks. Pre-heat surface up to 50°C then shut-off. Scrape excess baked on grease using scraper before adding product. Spray streamline of product onto hot surface. Scrub well using a hard sponge or pad. Empty greasy solution into grill compartment. Repeat if necessary. Sponge surface with soap and water. Rinse well with fresh water. Wipe dry. Apply thin coat of cooking oil to prevent surface rusting.

**Commercial Ovens:** Wear Protective gloves and face protective masks. Spray product onto walls, racks and glass surfaces. Turn oven on with steam feature on if available for 5 minutes. Turn it off. Sponge walls, racks and glass surfaces with soap and water. Rinse well with fresh water. Wipe dry.

**Deep fryer:** Empty from oil completely. Scrape excess grease. Fill with water up 10 cm from top. Add 1 part of AD-K2 to 60-80 parts of water. Boil solution for 20 minutes. Drain solution. Scrape greasy residue while still warm. Sponge inner surface with soap and water. Rinse well with fresh water. Wipe dry.

### Physical & Chemical Properties

<b>Appearance:</b>	Brown Liquid
<b>pH (25°C, neat):</b>	13 - 14
<b>Density (25°C):</b>	1.25 - 1.30 g/ml (H <sub>2</sub> O=1)
<b>Odor:</b>	Odourless
<b>Rinsability:</b>	Complete

