

Ultimate Kitchen Aid

CLASSIFICATION:

- Oven, griddle and fryer cleaner

PACKAGING:

Jug	Pail	Drum
4L	20L	210L

DESCRIPTION:

- **Ultimate Kitchen Aid** is an extremely powerful cleaner for ovens, griddles and deep fryers.
- The potent chemistry of **Ultimate Kitchen Aid** allows for removal of heavy grease and baked on carbon deposits.
- Surfaces cleaned with **Ultimate Kitchen Aid** are left with no residual food or product odour.

CHEMICAL AND PHYSICAL PROPERTIES:

- | | |
|--------------------|-------------------------|
| • Appearance | Clear colourless liquid |
| • Odour | Mild characteristic |
| • pH, Concentrate | 13-14 |
| • pH, 1:10 | 13-14 |
| • Specific Gravity | 1.11 |
| • Viscosity | Less than 20 cps |

USE DIRECTIONS:

Preheat cooking surface to 140-175°F / 60-80°C. Shut off heat before cleaning.

- **Hot Plates:** Mix 1 part Ultimate Kitchen Aid to one part water. Pour onto hot plate. Spread with cloth and allow to act for 4–10 minutes. Rinse well potable water. Wipe dry.
- **Commercial Ovens:** Foam product on all surfaces and allow to act for 4-10 minutes. Scrub if necessary. Rinse with water to remove residue. Wipe dry.
- **Deep Fryers:** Drain and wipe all grease. Rinse well and fill with water 4 inches (10 cm) from top. Add 1 part **Ultimate Kitchen Aid** to 10 parts water. Boil for 30 minutes and drain. Scrub as necessary. Rinse well potable water. Wipe dry.

ALWAYS WEAR GLOVES AND GOGGLES WHEN USING ULTIMATE KITCHEN AID.

See Material Safety Data Sheet for proper handling and safety instructions.