



**FOOD SERVICE CARE**

# Chef™

## griddle and fryer cleaner

# TECHNICAL DATA SHEET

**Packaging Code**

4 x 4 L (4 x 1.06 US gal) 1154278004  
 20 L (5.28 US gal) 1154334002  
 210 L (55.48 US gal) 1154390002

**Description:**

CHEF is a highly effective cleaner for griddles, fryers and ovens. It is formulated to quickly remove baked-on carbon leaving no residue or lingering odour.

**Use Directions:**

**GRIDDLES:** Pre-heat the cooking surface to 80°C (176°F) before cleaning then shut-off. Mix 1 part cleaner to 1 part water and pour directly onto the hot surface. Clean the surface using a scrubbing pad. Repeat if necessary. Rinse and wipe clean using potable water. Apply a thin coat of cooking oil to prevent surface from rusting.

**COMMERCIAL OVENS:** Do not dilute. Wearing protective gloves, use a sponge or sprayer to apply CHEF directly to walls, racks and glass. Let CHEF work for 15 minutes. Stubborn areas may need light agitation using a nylon scrubbing pad. Rinse well with potable water.

**DEEP FRYERS:** Empty completely. Scrape-off or hose down to remove excess grease. Fill-up to 10 cm (4") from top using cold water. Add 1 part CHEF per 25-40 parts water. Boil the solution for 30 minutes. Scrub the greasy residue while it is still warm. Drain and flush off using hot water. Rinse well with potable water before use.

Organic compounds of this product are readily biodegradable according to the OECD Guideline 301.

PRODUCT CERTIFIED   
 PRODUCT CERTIFIED NSF

**Security:**

HEALTH	3
FLAMMABILITY	0
REACTIVITY	0
PERSONAL PROTECTION	X
X =	See MSDS
0 =	Insignificant
1 =	Slight
2 =	Moderate
3 =	High
4 =	Extreme

**Note:**

The data presented herein is based on experiments and information believed reliable. However, we can make no guarantee on performance of, or results obtained through the use of the product herein described owing to varying conditions in laboratories and plants over which we have no control. Neither can any guarantee be given that the products or uses outlined will not infringe any existing patents.

**Precautions for food plants:**

Equipment and surfaces subjected to direct food contact must be thoroughly rinsed with potable water after cleaning with this product. Avoid contamination of food during use. Do not store in food-processing or food-storage area.

**Technical Specifications:**

Appearance	Clear liquid
Colour	Colourless
Odour	Odourless
Specific Gravity	1.140 – 1.157
pH	> 13.0
Solids	23.0 – 24.0%