

HOT ROD OVEN CLEANER

- *Fast
- *Effective
- *Easy on
- *Easy off
- *Authorized by USDA for use in
federally inspected meat &
poultry plants.

CAUTION: DANGER POISON. Keep out of reach of children. Causes severe burns. May be fatal if swallowed.

01B84 NET CONTENTS GALLON(S)

Hot Rod Oven Cleaner is a super effective, highly alkaline, heavy duty cleaner. It will remove fats, oils, grease, carbon proteins, and burned on foods. Hot Rod Oven Cleaner has been designed as an oven cleaner, however, it can be used in deep fat fryers, steam kettles, steam tables, process machinery, beef, pork, and poultry plants, smoke houses or kitchens.

DIRECTIONS FOR USE:

OVENS: Preheat oven to 220 F for 5 minutes. Spray product on top, walls and floor of oven. Allow 10 to 20 minutes for product to work. Wipe down with damp cloth or sponge, Rinse with potable water. **FRYERS:** Drain cooking oil, fill fryer with 50/50 product and water. Set thermostat to 200 F. Allow product to work for 30 minutes. Allow fryer to cool. Remove chemical carefully. Rinse with potable water before use.

CAUTIONS:

DANGER POISON: Contains Sodium Hydroxide. Keep out of reach of children. Causes severe burns. Avoid contact with skin and eyes. Wear goggles, gloves, and apron when using this product. May be fatal if swallowed.

FIRST AID: Eyes: Flush with water for 15 minutes. Skin: Flood with water, douse with vinegar. Ingestion: Drink several glasses of grapefruit, lemon or orange juice. Then drink several glasses of water. Follow with olive oil. Get prompt medical attention.

TO REORDER:

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