



Powerful detergent for deep fryers, grills and ovens, stove hoods and cook tops

Product description

Keno™lux Grill Extra is used for the elimination of persistent grease and burnt fat and can be used for deep fryers, grills, ovens, roasters, stove hoods, cooktops, ...

Properties

Keno™lux Grill Extra is a mixture of detergents and has strong degreasing capacities. Keno™lux Grill Extra removes burnt-on/baked-on soils.

Directions of use

Cleaning of deep fryer:

- Fill the deep fryer up with water, 2cm above the oil level. Use a 10-50% solution of Keno™lux Grill Extra (1-5L per 10L).
- Warm it up at a temperature of max. 80°C during ± 10 minutes.
- Wait until the solution is cold and the fat starts to dissolving.
- Let react during 15-30 minutes.
- Rinse without rubbing.

Cleaning of grills, oven, stove hoods, cooktops,....:

- Cool the oven/steamer to ± 45°C.
- Rinse.
- Spray Keno™lux Grill Extra pure on the surfaces.
- Let act during some minutes.
- Remove the fats with a nylon brush.
- Rinse with clear water.
- Wipe with a dry cloth.

Specifications

Physical form	Liquid
Color	Colourless to yellow
pH	ca 12 (1%)
Relative density	ca 1.07 kg/l
Solubility in water	100 %

Storage and Disposal

Keep only in the original container in a cool, well ventilated place. Keep container closed when not in use. Do not store in corrodable metal. Dispose in a safe manner in accordance with local/national regulations.

Safety instructions for the user

Avoid contact between alkaline and acid products.
Always test the product first on a small surface.
Consult your Cid Lines sales' person for a suitable washing program that is adjusted according to the contamination and the specific conditions of the company.

Before use, please check the MSDS.

Not all CID LINES products are available in all countries. For information about availability of a specific product, please contact your CID LINES dealer.