

CRUSTY™

High Performance Foaming Oven, Grill & Fryer Cleaner

An excellent product for dissolving stubborn deposits of built-up grease and carbon on fryers, grills, stoves, exhaust fans, hoods, filters and barbecues. Fortified with a powerful blend of solvents, alkalis, and surfactants for superb penetration and removal of difficult soils. Non-fuming and non-flammable. Not recommended for use on aluminum, tin, pewter or other non-ferrous or galvanized metals.

Directions for Use

Ovens and Grills: Scrape heavy food deposits from surface to be cleaned. Heat oven or grill to about 130°F--do not heat above 160°F as violent splattering may occur. Use at full strength. Apply liberally to surface and allow several minutes contact time to penetrate soils. Scrub with a rag, sponge or brush to facilitate soil removal. Use a non-abrasive pad for stubborn soil deposits. Flush surface with vinegar or mild acid solution to neutralize alkalinity, then rinse completely with clean water.

Deep Fat Fryers: Drain oil and remove food debris. Fill with water to grease line, then add 16-32 ounces of this product. Bring to a low boil for 15-20 minutes, then allow to cool. Drain fryer, scrub any remaining food deposits, neutralize with vinegar or a mild acid solution, then drain and rinse with water.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's can be downloaded from www.crown-chem.com.



Technical Specifications

Appearance	Red Liquid
Odor	Characteristic
pH (1% solution, 22°C)	>11.5
Foaming	Moderate
Flash Point	None
Bulk Density (lbs/gal, 22°C)	8.93 ±0.1
Stability Range	60-100°F
Free Alkalinity (as Na2O)	Very High
Solubility (in H2O, 22°C)	100%
Phosphate Content (as P)	None
USDA Rating	A8

Product Number

17641

Packaging

4x1 gal. case