

FLAT TOP™

High Strength Hot Griddle Cleaner for Carbon and Grease

This product is designed for cleaning flat top griddles and similar cooking surfaces using scouring pads in restaurants and institutional kitchens. Removes baked-on carbon and grease without the need for cooling down the griddle. Contains no caustic soda or other corrosive materials. Formulated with ingredients which have been listed by the U.S. FDA as "Generally Recognized as Safe" (GRAS) for use on food contact surfaces, or which are present in such small quantities as to be considered GRAS due to *de minimis* exposure. Cleans quickly and efficiently without the need for rinsing. Leaves behind no harmful chemical residue.

Directions for Use

Turn off the griddle. Scrape away any accumulated food deposits and burnt-on soils. Squirt a thin coating of this product directly onto hot griddle (300°F - 350°F), covering entire surface. The cleaner will immediately begin to bubble, which will start the process of loosening and lifting grease and food soils. Allow bubbling to continue for approximately one minute, then gently scrub using a griddle scouring pad. After scrubbing, squeegee cleaner and soils into the grease tray, leaving behind a clean griddle. Do not rinse the griddle with water. Season griddle with cooking oil before reuse.

Safety Reminder

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



Technical Specifications

Appearance	Orange Liquid
Odor	Characteristic
pH (full strength, 22°C)	<11.0
Foaming	None
Flash Point	None
Density (lbs/gal, 22°C)	10.90 ±0.1
Stability Range	50-100°F
Free Alkalinity (as Na ₂ O)	Very Low
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	None

Product Number

17506

Packaging

6x1 qt. case