

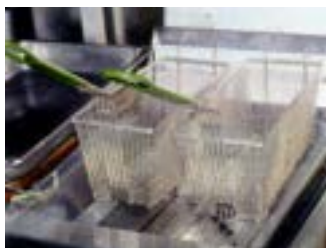


650C GRILL & FRY CLEANER

SPECIALTIES FOR MAINTENANCE AND SANITATION SINCE 1947



Highly alkaline solution quickly penetrates, softens and dissolves burnt-on residues on grills and fry baskets.



**FAST REMOVAL OF
CARBONIZED OIL AND
BURNT-ON FOOD
PARTICLES**

**CLEANS MOST GRILLS
WITHOUT BRICKING**

**BOIL-OUT CLEANING
OF
FRY-VATS WITHOUT
SCOURING OR
SCRAPING**

650C GRILL & FRY CLEANER saves labor time and does a better job. Simplifies end of shift cleanup. Takes the load off people who are finishing a work day.

GRILLS—Mix 650C half and half with water. Pour onto a moderately hot grill. After a minute or two, liquefied residue will spatula off grill. An infrequently cleaned grill may require a small amount of bricking.

FRY VATS—2 to 4 oz. of 650C per gallon of water will generally remove all burnt-on oil and food particles with a 5 to 20 minute boilout on a daily basis. Use 6 to 12 oz. per gallon if done weekly.

**Authorized by USDA for use in
federally inspected meat and poultry plants.**

650C chemical cleaning saves time and protects cleaning surfaces. Black iron, even stainless steel fry vats get scratched from scouring and abrasive cleaning. Scratches make future cleaning more difficult by giving carbon a gripping bond.

Foremost 650C is highly alkaline. Rubber gloves should be used. Do not use on painted or aluminum surfaces.

RECOMMENDED FOR—

- Restaurants
- Cafeterias
- Bar-B-Qs
- Food Packagers
- Food Processing Plants
- Catering Services
- Frozen Food Processors
- Fast Food Outlets

Packed in 55 Gallon Drums

Rev. 4-25-14

Toll Free: 800-238-5150
Local: 901-363-4340
Fax: 901-375-3600

Delta Foremost Chemical Corp.
3915 AIR PARK ST. • P.O. BOX 30310 • MEMPHIS, TENNESSEE 38130-310

Visit our Web Site at:
www.deltaforemost.com



TECHNICAL DATA

FOREMOST 650C GRILL AND FRYER CLEANER

Rev. 1-18-19

DESCRIPTION: A highly concentrated alkaline product designed for the fast and efficient removal of carbonized oil, encrusted grease and burnt-on food particles from grills, burners and fry vats. It cleans most grills without bricking, and cleans fry vats without scouring or scrubbing. This compound cleans quickly and thoroughly by the combined chemical and physical action of penetration.

APPLICATION: Recommended for cleaning grills, deep fat fryers and burners. It is recommended exclusively for use on iron, steel, copper and ferrous alloyed surfaces. It will attack soft metals such as aluminum or painted surfaces.

DIRECTIONS: Wear rubber or neoprene gloves while using this material.

FOR GRILL CLEANING:

1. Adjust grill temperature to 175-200°F.
2. For initial cleaning, dilute concentrate with an equal volume of water and pour on grill. Using a flat spatula, work solution around surface and into corners of grill. Wipe off loosened carbon and food with a damp towel.
3. After the initial cleaning, only 1 part Foremost 650C Grill And Fryer Cleaner to 7 parts of water will be necessary for daily cleaning.
4. Rinse grill with water.
5. Re-season grill with cooking oil for 10 minutes at cooking temperature to prevent food from sticking.

FOR RACK AND BURNER CLEANING:

1. Use a large stainless container, black iron pot or stainless sink of sufficient size to immerse racks or burners.
2. Use approximately 8 oz. of Foremost 650C Grill And Fryer Cleaner per gallon of water.
3. Simmer for 30 minutes or soak in sink overnight.
4. Rinse thoroughly with water.

FOR OVEN CLEANING:

1. Adjust oven to 200°F to 250°F.
2. Dilute concentrate with 7 parts of water and, using trigger foamer, apply uniformly to back panel, then to sides, bottom, top and door in that order.
3. Leave for several minutes and wipe with wet cloth to remove. For stubborn deposits of carbon a second application may be necessary. Do not use on aluminum.

FOR DEEP FAT FRYER CLEANING:

1. For Weekly Cleaning—Calculate amount of Foremost 650C Grill And Fryer Cleaner necessary at the rate of 4 to 5 ounces per gallon capacity.
2. Add water to fryer to just cover heating element and add the total calculated amount of Foremost 650C Grill And Fryer Cleaner. Bring to boil (this will give a higher concentration where toughest carbon exists). Continue to boil for 5-10 minutes.
3. Fill fryer with water to normal cooking level. Place fry baskets in fryer and continue to simmer for 10-15 minutes.
4. Drain and rinse thoroughly.

NOTE I: If cleaning less frequently than weekly, use 6 oz. concentrate per gallon of water.

NOTE II: Do not use on painted surfaces, aluminum, wood or any non-ferrous metals.

PRECAUTIONS: **KEEP OUT OF REACH OF CHILDREN. CONTAINS POTASSIUM HYDROXIDE AND SODIUM SILICATE.** Causes severe burns to eyes and skin. Do not get in eyes, on skin, or clothing. Do not take internally. Wash thoroughly after handling. When handling, always wear chemical splash goggles, face shield, rubber gloves and protective clothing. **FIRST AID: EYES AND SKIN:** In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. See physician immediately. Remove contaminated clothing and shoes. Wash clothing before reuse. Destroy contaminated shoes. **INGESTION:** If swallowed do not induce vomiting. If person is conscious, give large quantities of water or milk, if available. Get medical attention immediately. Before using this product, read the Safety Data Sheet (SDS) for more detailed information regarding safe handling.