

Product Data

CHAR-OFF

Oven & Grill Renovator Gel

Benefits of Using CHAR-OFF:

- ✓ **No Pre-Mixing or Scrubbing Required**
- ✓ **Easily Removes Baked-On Foods Which Decreases the Efficiency of Equipment**
- ✓ **Effective on Warm or Cold Ovens - No Downtime During Work Hours**
- ✓ **Contains No Flammable or Toxic Ingredients**
- ✓ **Ideal for Use on Ovens, Grills, Stoves, Broilers, Barbecue Grills and Hoods**

CHAR-OFF... Performance In Action.

● **EASY RENOVATION.** Simply spray CHAR-OFF on and allow the clinging gel to adhere to the surface, penetrate and emulsify grease and food buildup. Wipe off residue.

PERFORMANCE BENEFIT: Labor time is reduced because no harsh scrubbing is necessary.

● **ECONOMICAL.** CHAR-OFF removes most encrustations and burned-on carbon deposits with one application. No pre-mixing or special equipment is necessary.

PERFORMANCE BENEFIT: Less product used to produce results. Efficiency of product saves on maintenance and labor costs.

● **EFFECTIVE ON WARM OR COLD OVENS.** CHAR-OFF works on both cold and warm ovens. It can be applied in the evening for easy clean-up the next morning.

PERFORMANCE BENEFIT: Reduces downtime of equipment during work hours. Time saving.

● **NON-FLAMMABLE.** CHAR-OFF is soluble and will not leave residue or odor. No flammable fumes are present.

PERFORMANCE BENEFIT: Safer work environment. No fire hazard.

● **VERSATILITY.** CHAR-OFF is a superior renovator for ovens, grills, stoves, broilers, barbecue grills and hoods.

PERFORMANCE BENEFIT: One multi-purpose renovator means less inventory to stock. Less chance of using the wrong product.



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APPLICATIONS

CHAR-OFF is a heavy-duty gel oven and grill renovator. Industrial-strength CHAR-OFF is recommended for commercial kitchens, restaurants, schools, housing authorities, hospitals, hotels and motels and any establishment that maintains ovens and grills.

DIRECTIONS

1. Heat oven to approximately 200°F, then turn oven off. To clean cold ovens, spray mist cleaner and allow to sit overnight or at least 8 hours. Reapply cleaner and then clean with a damp cloth or sponge.
2. Adjust spray to apply even coating on oven or other surface - including distant recessed areas.
3. Coat sides and top of oven first, then apply to remaining oven surfaces thoroughly.
4. Allow cleaner to work from 5 to 10 minutes - stubborn spots may take longer.
5. After cleaner has remained on surface, wipe clean with a damp cloth or sponge. Reapply on difficult spots if necessary. Rinse all surfaces thoroughly with potable water.
6. Pre-heat cleaned oven for 10 minutes before using.

TECHNICAL DATA

Composition:	Biodegradable surfactants & potassium hydroxide
Type:	Alkaline oven & grill renovator
pH:	14.0
Specific Gravity:	1.07
Flammability:	Non-flammable
Toxicity:	Harmful or fatal if swallowed
Color:	Amber
Appearance:	Viscous liquid



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