



CHESSER CHEMICALS

PRODUCT INFORMATION SHEET

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Product: **GRILL POWER**
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Note: CHESSER CHEMICALS Pty., Ltd., provides the information submitted in this Product Information Sheet based on our current knowledge and experience. In view of the many factors that may affect processing and application, these data do not relieve users from the responsibility of carrying out their own tests and experiments; neither do they imply any legally binding assurance of certain properties or of suitability for a specific purpose. It is the responsibility of those to whom we supply our products to ensure that any proprietary rights and existing laws and legislation are observed.

Product: GRILL POWER

Cleaner for heavily soiled ovens, grills, barbeque plates and deep fryers FEATURES

- Grill Power is highly caustic. This enables it to remove baked on soils with a minimum of effort.
- Use at a dilution of 1:10 for heavy soiling up to 1:50 for light soiling. Grill Power works best diluted.
- Grill Power is multi-functional. It can clean ovens, grills, barbeque plates and deep fryers so reducing the number of products used.

HOW & WHERE TO USE

- Grill Power works best on a warm surface around 50 – 60°C. Do not use on very hot surfaces as the product will boil off and create corrosive fumes.
- Spray or brush Grill Power onto soiled surface. Do not spray over electrical connections, paint work or aluminium.
- Always wear a full face shield or safety goggles, and rubber gloves when using Grill Power.
- When spraying adjust trigger spray to a coarse setting and pump slowly to minimise mist formation.
- When spraying in ovens spray sides and bottom first with the top sprayed last so product doesn't drop down on the hands off the top.
- Only decant Grill Power into a trigger spray labelled with a chemical resistant label with full safety information.
- To clean deep fryers drain off fat and fill with water. Add Grill Power at a rate of 1 cup per 10 litres capacity. Heat deep fryer till nearly boiling, then turn off and allow to soak for 30 minutes or more. Drain off and rinse with plenty of water to remove all residues.

SAFETY AND FIRST AID

HIGH Hazard Rating



Chesser Traffic Lights Hazard indicator system

HAZARDOUS according to the criteria of the Globally Harmonised System of Classification and Labelling of Chemicals

SIGNAL WORD: DANGER



 Emergency Response No: **CHEMWATCH** 1800 951 288

RECOMMENDED PPE



Hazards

H290	May be corrosive to metals
H302	Harmful if swallowed.
H314	Causes severe skin burns and eye damage.



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