

DESCRIPTION

CREW CARE Oven & Grill Cleaner is a ready to use gel cleaner. Its special formula of alkalis, dispersants, penetrating agents, and surfactants enables CREW CARE Oven & Grill Cleaner to successfully cling to vertical and horizontal surfaces and to make contact with difficult soils. CREW CARE Oven & Grill Cleaner, effectively removes oils, fats, proteins, starches, and sugars from food processing equipment, such as ovens, grills, hoods, drip pans, and rotisseries. It is safe on brass, iron, magnesium, stainless steel, and vitreous tile. It is not recommended for use on aluminum, copper, or galvanized surfaces. Care should also be taken around painted equipment, since CREW CARE Oven & Grill Cleaner is an effective remover of some types of paint.

APPLICATION AND USE

Prior to application, scrape heavy residues to remove excess build-up. CREW CARE Oven & Grill Cleaner can be applied undiluted with a roller, brush, or swab. CREW CARE Oven & Grill Cleaner may also be applied with a spray bottle when diluted with sufficient water. When used with a spray bottle, recommend it be diluted 1:1. Allow at least 5 to 10 minutes chemical action time. Agitate with grill cleaning pad or sponge if necessary. Wipe surfaces clean with a damp sponge, cloth or paper towel. Rinse with clear water.



Heavily encrusted areas may require a repeat application. Additionally, for heavily encrusted areas or heavily baked on soils, longer contact time beyond 5-10 minutes may be required based on soil load. Application of heat will also aid in the removal of difficult soils. If heat is to be applied, warm the oven or grill surface to no more than 38°C (100°F). Allow oven cleaner adequate contact time (beyond 5- 10 minutes). Cool, then agitate with clean cloth or brush. Rinse with clean water. Wipe dry.

FEATURES

- Heavy duty gel cleaner
- Can be applied undiluted with a roller, brush, swab, or low pressure sprayer
- Contains alkalis, dispersants and penetrating agents, combined with surfactants
- Safe on brass, iron, magnesium, stainless steel and vitreous tile
- Biodegradable
- Free rinsing
- Adheres to vertical and horizontal surfaces
- Color and number coded packaging/ Easy-to-use instructions
- Phosphate free

BENEFITS

- Successfully dissolves food soils
- Cleans all types of food processing equipment, including ovens, grills, hoods, drip pans, and rotisseries
- Effective removal of food soils, including baked on oils, fats, protein, starch, and sugars
- Leaves no film on equipment
- Minimal impact on gray water waste stream and the environment
- Regular use keeps food processing equipment free from baked on food residues and maintains a clean, hygienic galley
- Right product for right application



Contact your Drew Marine representative for more information

For occasional heavy duty boil out of fryers, CREW CARE Oven & Grill Cleaner can be used in said application. Coat coils and surfaces with CREW CARE Oven & Grill Cleaner. Cover with water, bring to a boil. Drain, and wipe residue clean.

It is recommended CREW CARE Oven & Grill Cleaner be used regularly so that difficult, carbonized soils will not build up and become more difficult to remove.

TYPICAL PHYSICAL PROPERTIES

| | |
|----------------------|--------------------------|
| Biodegradeable | Yes |
| pH | > 13.0 |
| Specific Gravity | 1.06 |
| VOC % | None |
| Appearance | White liquid gel |
| Odor | Mild |
| Recommended Use Temp | 10 - 37.7°C (50 - 100°F) |
| Storage | Avoid freezing |

PACKAGING

CREW CARE Oven & Grill Cleaner is part of CREW CARE module, CREW CARE QL-25, PCN 1AB3449.

CREW CARE Oven & Grill Cleaner also has limited availability as a standalone purchase, delivered in a case of 6 x 1 quart bottles (PCN 1AB3457).

As part of the CREW CARE Program, the products and containers are color and number coded for ease of use on board, ensuring the right product is used for the right application.



IMPORTANT INFORMATION

Drew Marine maintains Safety Data Sheets on all of its products. Safety Data Sheets contain health and safety information for your development of appropriate product handling procedures to protect your employees.

Our Safety Data Sheets should be read and understood by all of your supervisory personnel and employees, before using Drew Marine products.

▶ **Contact your Drew Marine representative for more information**

Drew Marine maintains Safety Data Sheets on all of its products. These documents contain health and safety information for the development of appropriate product handling procedures to protect your employees. Safety Data Sheets should be read and understood by all of your supervisory personnel and employees before using Drew Marine products.



Drew Marine®

**100 South Jefferson Road
Whippany, NJ 07981 USA
1-973-526-5700
Drew-Marine.com**

Copyright © Drew Marine. All Rights Reserved. All statements, information and data presented herein are believed to be accurate and reliable but are not to be taken as a guarantee, express warranty or implied warranty of merchantability or fitness for a particular purpose, or representation, express or implied, for which seller assumes legal responsibility, and they are offered solely for your consideration, investigation and verification. Statements or suggestions concerning possible use of this product are made without representation or warranty that any such use is free of patent infringement and are not recommendations to infringe on any patent.