



ECO GRIDDLE CLEAN

Hot Plate, Griddle, Food Press & Cooking Iron Cleaner

Non-caustic no-rinse cleaner for hot plates, griddles, food presses and cooking irons. It is ready-to-use and offers significant safety and in-use advantages to products traditionally used for the removal of carbon and burnt on food greases and oils from steel and stainless surfaces.

DIRECTIONS

Before use, remove loose heavy soiling with a cooking scraper. Ensure hot plate is maintained at 180°C (350°F). Apply liberally to surfaces in a sweeping motion with a squirt bottle with flip cap. Ensure even coverage by using a steel cooking scraper or blade to evenly distribute the product over griddle or hot plate surface. Allow Eco Griddle Clean to activate and bubble and continue to blade surfaces over. Cleaning in left or right sections is advised on large hot plates. After about 2–3 minutes blade or scrape surfaces clean to plate drain.



1 litre RTU undiluted product

The use of a Griddle Pad (with correct holder) is advised on heavily burnt surfaces. Ensure plate containment is regularly emptied. All food contact surfaces must be rinsed with potable water after use.

Surfaces **DO NOT** require rinsing prior to cooking, however a wipe/rinse with icecubes or lemon juice can assist.

AVAILABLE IN



1 Litre | 5 Litres

1 Litre (empty) – HCK449

1 Litre – HCK448

5 Litres – HCK447

PROPERTIES

Appearance

Clear colourless liquid

Fragrance

Unfragranced

pH

11.0

Microcide

Not applicable

MPI Approved

C31

♦ non-rinse formulation

♦ quick cleaning in-use

♦ non-caustic for safer handling

♦ ready-to-use

♦ low cost-in-use

The EcoWise brand provides exceptional user and environmental benefits such as:

- minimising packaging, waste & environmental harm
- independent formula & system credentials
- out of this world product performance



Commercial & Institutional Cleaners
Licence Number: 3710065

environmentalchoice.org.nz