

WARNING

Hazard Statements: Harmful if swallowed.
Causes serious eye irritation.
Causes skin irritation. Slipping hazard.

PRECAUTIONARY STATEMENTS

Prevention: Keep cool. Do not breathe fumes, gas, mist, vapors or spray.
Do not get in eyes, on skin or on clothing.
Wash skin thoroughly after handling.
Use only outdoors or in a well-ventilated area.
Do not eat, drink or smoke when using this product.
Wear protective gloves and eye protection or face protection.

Response/First Aid:

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do. Continue rinsing. If eye irritation persists: Get medical attention.
IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. Call a doctor if you feel unwell.
IF ON SKIN (or hair): Wash with plenty of water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical attention.
IF INHALED: Remove person to fresh air and keep comfortable for breathing. Call a doctor if you feel unwell.
If any irritation persists, get immediate medical attention.
Specific treatment (see section 4 of this SDS and label).
In case of fire: Use alcohol-resistant foam, carbon dioxide or dry chemical to extinguish.

Storage: Store in a closed container. Protect from sunlight. Store at temperatures not exceeding 90°F.

Disposal: Dispose of contents and container to an approved waste disposal plant in accordance with applicable local, state, federal and international regulations.

1 Quart (0.95 Liters)



GRILL SHINE

HOT GRILL CLEANER #9686
LIMPIADOR DE PARRILLA CALIENTE

**Heavy Duty / *Fuerte *Fast Acting / *Rapida Accion*
Safe For Use In USDA Inspected Food Processing Facilities
Seguro Para Uso En Instalaciones De Procesamiento De Alimentos Que Son
Inspeccionados Por El USDA

Read Safety Data Sheet carefully before handling.
For Commercial & Industrial Use Only
Keep Out Of Reach Of Children

Lea cuidadosamente La Hoja De Datos
De Seguridad antes de manipular.
Solamente Para El Uso Comercial E Industrial
Mantengalo Fuera Del Alcance De Los Niños



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GRILL SHINE is formulated to safely, promptly and thoroughly clean hot grills or flat grills. No more scrubbing and hard physical work is needed to clean the grill. It quickly penetrates and dissolves layers of baked-on and burnt grease with little agitation. Unlike grill bricks, GRILL SHINE is not abrasive and therefore will not scratch the grill surface. The smoother the surface, the more efficiently and the longer the grill will work. GRILL SHINE also allows the operator to clean the grill corners and walls easily.

APPLICATION: Use heat resistant gloves, safety glasses, protective clothing and proper ventilation. Do not mix with other chemicals. Do not use ice. Before use, food products and packaging materials must be removed from the room or carefully protected. After use, all surfaces must be thoroughly rinsed with potable water. Gently scrape the surface and remove loose food particles. Clean 1-4 square foot section at a time, working from the back of the grill to the front. Optimum surface temperature for Grill Shine is 300°F. Turn the grill on or off accordingly, but keep the grill off while cleaning. Test surface temperature by pouring a small amount of Grill Shine on the grill. Product should start boiling. If it splatters, then the temperature is too high; wait until temperature drops to 300°F. If it does not boil, then the temperature is too low; therefore turn the grill on until product starts boiling. If the sample amount is boiling, then pour enough product to cover the section being cleaned. Use a stainless steel griddle spatula or scraper to repeatedly move the product back and forth within the section, in the corners and up the walls. In less than a minute, the boiling product will turn darker and darker as it dissolves the carbonized grease. Before the solution cools down, move the black liquid towards the front section of the grill and into the drain tray with a squeegee action, again using the spatula or scraper. Do not use the corner edges of the tool so not to scratch the grill. Repeat procedure if necessary, then move to the next section, methodically from back to the front, one section at a time. Empty drain as necessary. Once the complete surface is clean and cool, rinse it thoroughly with potable water and dry completely. Follow grill manufacturer instructions; if recommended, coat the grill with a thin layer of cooking oil.