

SAMPSON CHEMICAL PRODUCTS

PRODUCT DATA SHEET FOR

ELBOW GREASE

ELBOW GREASE is a highly concentrated alkaline cleanser designed for the easy removal of heavy greases, cooked-on fats, blood, meat juices and other proteinase matter.

ELBOW GREASE penetrates and breaks down even the heaviest soiling, emulsifying the fats and provides for easy and rapid removal of cooking splashes and splatter.

ELBOW GREASE is safe to use provided necessary precautions are followed.

DILUTIONS

ELBOW GREASE can be applied neat or diluted up to 10:1 in warm water depending on the degree of soiling present and the frequency of cleaning operations undertaken.

APPLICATION

1. Pre-warm oven or grill to approximately 30 -35 Degrees Celsius. 2. Switch off appliance.
3. Apply ELBOW GREASE by brush, mop, swab or spray over entire area to be treated.
4. Wait 5– 10 minutes (to achieve penetration) or until soiling has softened. 5.

Wipe off with clean cloth rinsing frequently. Repeat items 3 to 5 if heavy deposits persist.

Rinse well with clean, warm to hot water. To clean shelves cooking tops, spacers etc.

Ascertain that item to be cleaned is corrosion resistant. (Refer CAUTION below)

For ease of cleaning prepare a solution of 100mls of ELBOW GREASE per litre of warm water in a large flat plastic vessel such as a meat storage bin or similar suitable container. Immerse units below fluid level for sufficient time to soften deposits. This could vary from 1/2 hour for light soiling to overnight for baked-on foods.



For further information consult Material Safety Data Sheet

Available in 5L, 20L, 200L

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