

## NOBLE CHEMICAL BLAST OVEN & GRILL CLEANER

### FOR USE ON:

Ovens  
Grills  
Fryers  
Fry Pans  
Stove Burners  
Vents  
Hoods  
Accessories

### DESCRIPTION:

This fast-acting and odorless cleaner removes grease, oil, and carbon from an array of kitchen equipment! Designed to be sprayed or brushed on each surface, this product dissolves grime quickly and may be easily wiped away. Blast works best on warm surfaces and must be thoroughly rinsed away after cleaning.

### DIRECTIONS:

*For Ovens:* For best results, heat oven to approximately 200 degrees Fahrenheit and then turn it off. Spray or brush the full strength solution onto the oven surfaces to be cleaned and allow them to soak for several minutes. Rinse each surface with potable water using a clean cloth or sponge, using steel wool pads on stubborn areas if necessary.

*For Grills:* Warm the grill to approximately 150 degrees Fahrenheit. Dilute Blast with equal parts water and pour on the grill surfaces that are to be cleaned, then agitate with a scraper or aggressive pad. Rinse with potable water using a sponge or cloth.

*For Deep-Fat Fryers:* Drain all grease from the fryer and rinse it with hot water. Fill the fryer with water to within 4 inches from the top and add 4 to 6 ounces of cleaner for each gallon of water. Boil this solution for 15 to 20 minutes before draining and thoroughly rinsing with potable water. Wipe dry.

**Note: Before using this compound, food products and packaging materials must be removed from the room or carefully protected. After using this compound, surfaces must be rinsed with potable water. This compound must be used in a manner so that all vapors or odors associated with this compound are dissipated before food products or packaging materials are re-exposed in the area.**