

neodisher[®] grill





Intensive cleaner for grills

Liquid concentrate

Fields of application:

Manual cleaning of grills, ovens and hotplates in all food processing fields such as professional kitchens, butcher's shops and bakeries

Performance Spectrum:

- Reliably removes burnt-on fat and food residues. Even removes highly charred residues from grills and frying surfaces
- Suitable for cast iron, blackplate and stainless steel
- Not suitable for aluminium, anodised aluminium and light metal alloys

Special properties:

- Highly concentrated
- Easy to apply on surfaces
- Easy to rinse off

Application and dosage:

Observe the instructions for use of the devices to be cleaned.

Depending on the respective degree of contamination apply the concentrate or the solution on the surfaces to be cleaned.

The maximum temperature of the surfaces should not exceed 70 °C. Higher temperatures must be avoided, in particular with stainless steel surfaces, otherwise discolouration might occur. After an action time of max. 5 minutes (with stainless steel max. 1 min.) thoroughly rinse the solved dirt particles with fresh water.

Repeat the cleaning process with stubborn soiling respectively support the cleaning process mechanically, e.g. by scrubbing.

light soiling	100 ml/l	10.0 %
highly burnt-on soiling	concentrate	

Notes on application:

- For professional use only!
- For an economical and controlled dosage the use of manual dosing ancillaries such as sprayers or canister pumps is recommended. Please contact us.
- Surfaces that come into contact with food must be rinsed with drinking water after each cleaning and disinfection to remove residues.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging.

Technical data:

pH- value	13.9 (10 ml/l, determined in deionised water, 20 °C)
viscosity	< 50 mPas (concentrate, 20 °C)
density	approx. 1.3 g/cm ³ (20 °C)





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Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents: < 5 % phosphates, amphoteric surfactants

Storage information:

Always store at a temperature between 0 °C and 30 °C. Usable for 3 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol \square .

Hazard and precautionary statements:

For safety information, see safety data sheets. These are available at www.drweigert.com under the category "Service/Downloads".

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.

Dispose only when container is empty and closed. For disposal of product residues, refer to the Safety Data Sheet.

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With the above information, to our current knowledge we describe our product regarding safety necessities, but we do not involve any quality description or promise certain properties.

