



Oven & Grill Cleaning

Heavy-duty cleaner-degreasers for all types of oven & grill

Cleans • Degreases • Sanitises

- Ovens
- Combi steam ovens
- Grill plates
- Barbeques

MOUNTAIN'S HEAVY-DUTY OVEN & GRILL CLEANERS WORK HARD AND FAST.

They remove baked on fat, food residue and carbon deposits with the maximum grunt, making light work of what is usually a tough cleaning task, cutting cleaning time and maximising productivity in the kitchen.

IN OUR RANGE ARE:

Grillmaster – an ultra heavy-duty, aggressive oven and grill cleaner and degreaser.

Oven & Hotplate Cleaner – a heavy-duty cleaner degreaser for ovens, hotplates and barbeques.

Kombi Kleen and Kombi Rinse – a heavy-duty combination steam oven cleaner and a specially formulated acid based rinse for an overall clean finish.



GRILLMASTER:

- The strongest oven & grill cleaner on the market today, due to its unique combination of grease-cutting ingredients.
- Is low fuming, so is more pleasant to work with than many other brands of oven cleaner that can emit heavy caustic fumes.
- Is suitable for removing the heaviest baked-on grease and grime.
- Restores treated surfaces to like new.
- Is free-rinsing, leaving no powdery residue.
- Is pH > 13.0.

OVEN & HOTPLATE CLEANER:

- Has super grease-cutting power to remove heavy baked-on grease and grime.
- Is low fuming, so is more pleasant to work with than many other brands of oven cleaner that can emit heavy caustic fumes.
- Restores treated surfaces to like new.
- Is free-rinsing, leaving no powdery residue.
- Is pH > 13.0.

KOMBI KLEEN AND KOMBI RINSE:

- Are cost-effective and high performance alternatives to combi oven manufacturers' own chemical cleaners.
- Works hard to cut through grease and grime.
- Is low fuming, so is more pleasant to work with than many other brands of oven cleaner that emit heavy caustic fumes.
- Restores treated surfaces to like new.
- Can be applied either through the dispensing systems of the newer and deluxe model ovens, or manual.

How to Use:

Product	Application	Method
Grillmaster	Ovens	Warm oven to 60C. Apply liberally to all surfaces using a sponge or sponge scourer. After cleaning, rinse thoroughly with hot water.
	Hotplates, grills & barbeques	Heat to 80C. Remove obvious residue. Pour liquid directly onto plate. Spread and agitate using a steel scourer or griddle tool. Rinse thoroughly with hot water.
Oven & Hotplate Cleaner	Racks	Apply liquid to racks using a sponge scourer and scrub. Rinse thoroughly.
		Alternatively soak racks in a heavy hot solution. Scrub and rinse thoroughly.
Kombi Kleen	Combination Steam Ovens	Dispensing systems – follow oven manufacturers' guidelines. Use Kombi Kleen with Kombi Rinse rinse aid
Kombi Rinse		Manually – apply with a sponge and allow time to penetrate. Rinse thoroughly with hot water.

Ordering Information:

Product Description	Order Code
Grillmaster – 20 litres	6346Z
Grillmaster – 5 litres	6346
Oven & Hotplate Cleaner – 20 litres	6224Z
Oven & Hotplate Cleaner – 5 litres	6222
Kombi Kleen – 20 litres	6223A
Kombi Kleen – 5 litres	6223B
Kombi Rinse – 20 litres	6223
Kombi Rinse – 5 litres	6223C

IMPORTANT Users should wear impervious protective gloves, protective clothing, a facemask and eye goggles.

Manufactured by
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