

# SANI-GRILL

## Alkaline Degreaser for Food Equipment (NSF A8)

*Built for compliance. Trusted for performance.*

Sani-Grill is a heavy-duty alkaline degreaser designed to remove baked-on grease and carbonised food residues from cooking equipment and surfaces.



5L CAN

25L CAN

- ✓ Strong removal of baked-on grease
- ✓ Cuts through carbonised food residues
- ✓ Reduces scrubbing effort
- ✓ Effective in demanding kitchen environments
- ✓ Designed for food equipment cleaning
- ✓ NSF A8 Registered
- ✓ Safe for food processing environments
- ✓ Economical and easy to use






 <b>STRONG REMOVAL OF BAKED-ON GREASE</b> Cuts through carbonised food residues with ease.	 <b>REDUCES SCRUBBING EFFORT</b> Powerful formula reduces manual labour and cleaning time.	 <b>EFFECTIVE IN DEMANDING KITCHENS</b> Performs in high-heat, high-use environments.	 <b>DESIGNED FOR FOOD EQUIPMENT</b> Safe and effective for cooking equipment and surfaces.	 <b>FOOD INDUSTRY SAFE</b> NSF A8 Registered for use in food processing and hygiene-critical environments.
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**A8 REGISTERED**

NSF A8 Registered for use in food processing kitchens.

### STEP-BY-STEP APPLICATION GUIDE

<b>1 APPLY UNDILUTED</b>  Apply undiluted to a warmed (not hot) surface.	<b>2 APPLY WITH BRUSH OR SPRAY BOTTLE</b>  Apply with a brush or spray bottle.	<b>3 ALLOW CONTACT TIME</b>  Allow enough contact time to penetrate. 5-10 minutes recommended.	<b>4 SCRUB IF NECESSARY</b>  Scrub areas if necessary to lift stubborn deposits.	<b>5 RINSE THOROUGHLY</b>  Rinse thoroughly with clean water.
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### DIRECT USE SYSTEM

#### USE UNDILUTED



-  Apply to warmed (not hot) surfaces.
-  Use with spray bottle or brush.
-  Allow 5-10 minutes contact time for maximum penetration.
-  Designed for tough, baked-on grease and carbonised residues.

### PERFORMANCE & COMPLIANCE

<b>KEY BENEFITS</b> <ul style="list-style-type: none"> <li>✓ Strong removal of baked-on grease</li> <li>✓ Cuts through carbonised residues</li> <li>✓ Reduces scrubbing effort</li> <li>✓ Effective in demanding kitchens</li> <li>✓ NSF A8 Registered</li> <li>✓ Economical and easy to use</li> </ul>	<b>EFFECTIVE IN HIGH-HEAT ENVIRONMENTS</b>  Powerful alkaline formula breaks down tough grease and carbon build-up.	<b>IDEAL FOR USE IN</b> <ul style="list-style-type: none"> <li> Commercial Kitchens</li> <li> Food Processing Areas</li> <li> Cooking Equipment</li> <li> Extraction</li> <li> Utensils &amp; Surfaces</li> <li> Hot Surfaces</li> </ul>	<b>NSF A8 REGISTERED</b>  Registered for use in food processing kitchens.	<b>WHY IT MATTERS</b> <ul style="list-style-type: none"> <li>✓ Improves cleaning speed in kitchens</li> <li>✓ Restores equipment performance</li> <li>✓ Reduces labour on tough cleaning jobs</li> <li>✓ Supports food safety compliance</li> </ul>
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### IDEAL FOR USE IN

 Grills & Ovens	 Fryers & Hotplates	 Kitchen Extraction Areas	 Food Processing Equipment
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### TECHNICAL INFORMATION



- Form: Liquid
- Colour: Clear to pale yellow
- Odour: Characteristic
- pH (1% solution): 11.0 – 13.0
- NSF Category: A8

### DIRECTIONS FOR USE



- 1 Apply undiluted to warmed (not hot) surface.
- 2 Apply with brush or spray bottle.
- 3 Wear protective PPE.
- 4 Allow enough contact time to penetrate.
- 5 Scrub if necessary and rinse thoroughly.

### SAFETY INFORMATION



- Wear protective gloves and eye protection.
- Avoid contact with skin and eyes.
- Do not mix with acids or other chemicals.
- In eyes, flush well with water and get medical attention.
- Keep out of reach of children.
- For external use only.

### APPLICATIONS

- 1 Food Processing Areas
- 2 Grills & Ovens
- 3 Fryers & Hotplates
- 4 Kitchen Extraction Areas
- 5 Food Processing Equipment.
- 6 Utensils & Surfaces



**BUILT FOR COMPLIANCE. TRUSTED FOR PERFORMANCE.**



**SAFE FOR FOOD ENVIRONMENTS.**