



# 653-ES GRILL & OVEN DECARBONIZER

SPECIALTIES FOR MAINTENANCE AND SANITATION SINCE 1947

## **FAST REMOVAL OF CARBONIZED OIL AND BURNT-ON FOOD PARTICLES**



- Cleans Grills Without Bricking or Scraping
- Cleans Bread and Potato Ovens
- Boil-Out Cleaning of Fry-Vats

Authorized by USDA for use in federally inspected meat and poultry plants.



**GRILL**—Simply pour Foremost 653-ES onto the grill and it immediately turns burnt-on carbonized oil into a liquid that is easily wiped or rinsed off.

**FRY VATS**—A few ounces of Foremost 653-ES per gallon of water in fryers attacks and removes all burnt-on oil and food deposits from the vat and the heating elements in 5 to 20 minutes.

**OVENS**—Apply Foremost 653-ES by brush or trigger foamer to oven interior surfaces and doors. After a few minutes, dissolved residues are removed by wiping with a wet cloth.

So-called heavy duty kitchen degreasers will not remove burnt-on oil or grease. Foremost 653-ES liquefies carbonized grease.

**FOREMOST 653-ES** chemical cleaning saves time and protects cleaning surfaces. Black iron, even stainless steel, gets scratched by scouring and abrasive cleaning. Scratches make future cleaning more difficult by giving **carbon** a gripping bond.

**FOREMOST 653-ES is highly alkaline. Rubber gloves should be used. Do not use on painted or aluminum surfaces.**

### RECOMMENDED FOR —

- Restaurants
- Cafeterias
- Bar-B-Qs
- Food Packagers
- Food Processing Plants
- Catering Services
- Frozen Food Processors
- Fast Food Outlets

**Packed in 55 Gallon Drums**

Rev. 4-25-14

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# TECHNICAL DATA

## FOREMOST 653-ES GRILL AND OVEN DECARBONIZER

Rev. 11-05-08

**DESCRIPTION:** A highly concentrated alkaline product designed for the fast and efficient removal of carbonized oil, encrusted grease and burnt on food particles from grills, burners and fry vats. It cleans most grills without bricking, and cleans fry vats without scouring and scrubbing. This compound cleans quickly and thoroughly by the combined chemical and physical action of penetration.

**APPLICATION:** Recommended for cleaning grills, deep fat fryers and burners. It is recommended exclusively for use on iron, steel, copper and ferrous alloyed surfaces. It will attack soft metal such as aluminum or painted surfaces.

**DIRECTIONS:** Wear rubber or neoprene gloves while using this material and observe the warning on the label.

### FOR GRILL CLEANING:

1. Adjust grill temperature to 175-200°F.
2. For initial cleaning, dilute concentrate with an equal volume of water and pour on grill. Using a flat spatula, work solution around surface and into corners of grill. Wipe off loosened carbon and food with a damp towel.
3. After the initial cleaning, only 1 part Foremost 653-ES Grill And Oven Decarbonizer to 2 parts of water will be necessary for daily cleaning.
4. Rinse grill with water.
5. Reseason grill with cooking oil for 10 minutes at cooking temperature to prevent food from sticking.

### FOR RACK AND BURNER CLEANING:

1. Use a large stainless container, black iron pot or stainless sink of sufficient size to immerse racks or burners.
2. Use approximately 8 oz. of Foremost 653-ES Grill And Oven Decarbonizer per gallon of water.
3. Simmer for 30 minutes or soak in sink overnight.
4. Rinse thoroughly with water.

### FOR OVEN CLEANING:

1. Adjust oven to 200°F to 250°F.
2. Dilute concentrate with 2 parts of water and using trigger foamer, apply uniformly to back panel, then to sides, bottom, top and door in that order.
3. Leave for several minutes and wipe with wet cloth to remove. For stubborn deposits of carbon, a second application may be necessary. Do not use on aluminum.

### FOR DEEP FAT FRYER:

1. For Weekly Cleaning—Calculate amount of Foremost 653-ES Grill And Oven Decarbonizer necessary at the rate of 12 to 16 ounces per gallon capacity.
2. Add water to fryer to just cover heating element and add the total calculated amount of Foremost 653-ES Grill And Oven Decarbonizer. Bring to a boil (this will give a higher concentration where toughest carbon exists). Continue to boil for 5-10 minutes.
3. Fill fryer with water to normal cooking level. Place fry baskets in fryer and continue to simmer 10-15 minutes.
4. Drain and rinse thoroughly.

**NOTE:** If cleaning less frequently than weekly, use 20 oz. concentrate per gallon of water.

### PRECAUTIONS:

**KEEP OUT OF REACH OF CHILDREN. CONTAINS POTASSIUM HYDROXIDE AND SODIUM SILICATE.** Causes severe burns to eyes and skin. Do not get in eyes, skin or clothing. Do not take internally. Wash thoroughly after handling. When handling, always wear chemical splash goggles or face shield, rubber gloves and protective clothing.

**FIRST AID: EYES AND SKIN:** In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. Remove contaminated clothing and shoes. Wash clothing before reuse. Destroy contaminated shoes. **INGESTION:** If swallowed do not induce vomiting. If person is conscious, give large quantities of water or milk, if available. Get medical attention immediately.

Before using this product, read the Material Safety Data Sheet (MSDS) for more detailed information regarding safe handling.