

TECHNICAL BULLETIN



EN GARDE R.T.U. **OVEN, GRILL & FAT FRY CLEANER**

IN READY TO USE COMMERCIAL STRENGTH

EN GARDE R.T.U. is a professional-grade grill cleaner and degreaser designed for the fastest possible removal of the toughest grease deposits and carbonized grease from:

- GRILLS
- STOVE HOODS
- BROILERS
- OVENS
- DEEP FAT FRYERS
- STAINLESS STEEL SURFACES

ECONOMICAL

EN GARDE R.T.U. costs less to use because it does a better job in less work time.

EASY TO USE with enhanced foaming sprayer - clings to vertical surfaces.

EN GARDE's R.T.U. special solvent-detergent formulation goes to work fast, making it easy to use.
EN GARDE R.T.U. saves time and energy.

HACCP FRIENDLY

EN GARDE R.T.U. is recommended for use in Federally Inspected Poultry, Meat, Rabbit and Egg Products Plants. Before using **EN GARDE R.T.U.**, food products and packaging materials must be removed from the area or carefully protected. After using **EN GARDE R.T.U.**, all surfaces must be thoroughly rinsed with potable water. This product must be used in a manner so that all odors associated with its use are dissipated before food products or packaging materials are re-exposed in the area.

EN GARDE R.T.U.

FOR CLEANING FAT FRYERS

1. Drain all grease form fryer.
2. Rinse fryer with hot water to remove all excess fat.
3. Fill fryer with hot water mixed with 12 oz. of EN GARDE for each gallon of water (approximately 48 ounces for an average fryer.
4. Broil for 20 minutes. Cool and drain.
5. Rinse fryer with water and vinegar solution and wipe interior of fryer with soft cloth.
6. To clean fryer baskets, leave baskets in fryer during above cleaning procedure.

FOR CLEANING OVENS

1. Heat oven to approximately 135° F. Spray En Garde on the surface to be cleaned using enclosed foaming sprayer.
2. Allow **EN GARDE** to penetrate grease deposits for 2-3 minutes depending on thickness of deposits.
3. Wipe off dissolved and loosened grease with a damp cloth.
4. Rinse with clear water.

FOR CLEANING GRILLS

1. Use product as-is with foaming sprayer.
2. Set heat on grill to 200° F. Spray solution onto grill.
3. Turn off grill.
4. Allow 10-15 minutes for EN GARDE to cut through burned on grease.
5. Remove surface soil and burnt-on carbon with a cleaning pad or steel wool.
5. Rinse thoroughly with potable water; repeat until surface is clean.

EN GARDE will etch aluminum.

DO NOT USE ON PAINTED SURFACES OR SOFT METALS.
AVOID CONTAMINATION OF FOOD.
DO NOT MIX WITH ANYTHING BUT WATER.

AVAILABLE IN CONVENIENT 6 QT. WITH SPRAYER CASES.
FOR INDUSTRIAL USE ONLY.

DANGER: Contains caustic potash and glycol ethers. Harmful if Swallowed or inhaled.
Protect skin, eyes and mucus membranes from contact with this product - can cause severe burns.
Avoid breathing spray mist or vapors. Use only with adequate ventilation.

KEEP OUT OF THE REACH OF CHILDREN

FIRST AID:

- EYES & SKIN:** Immediately flush with plenty of cool running water for at least 15 minutes.
- INTERNAL:** If swallowed flush, get medical attention immediately. **DO NOT** induce vomiting.
Drink large quantity of milk or milk of magnesia, then drink large quantity of water.
- INHALATION:** Immediately move to fresh air.

CALL PHYSICIAN OR POISON CONTROL CENTER FOR ASSISTANCE.

Formula contains not more than 0.8% phosphorous. Biodegradable



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