®Glutoclean

Barbecue cleaner

Technical Data Sheet

750ml / Item number 048502074 / EAN 4044899485025



A highly effective barbecue cleaner for the quick removal of burnt-on encrustations, grease and cooking residues, as well as oily dirt. Effortlessly ensures hygienic cleanliness on barbecue grills, trays and accessories – powerful, reliable and easy to use.

- Gel formula
- for burnt-on stains
- for stainless steel and enamelled grills
- also suitable for frying pans

Area of application

Barbecue cleaner for the kitchen, barbecue area and garden: reliably removes burnt-on grime, grease and cooking residues thanks to its powerful gel formula.

Processing

Use only on cooled surfaces. Spray the cleaner evenly onto the soiled surface and leave it to work for ten minutes. Wipe away any residue with a cloth, sponge or kitchen roll. Rinse with clean water and wipe dry with a clean cloth. For heavy soiling, repeat the process and, if necessary, leave the cleaner to work for longer. Once cleaned, the surfaces are safe to come into contact with food again.

Storage

Store the container tightly sealed, out of the reach of children, and in a cool but frost-free place.

Notes

Follow the barbecue manufacturer’s care instructions. Protect the area around the surface to be cleaned from coming into contact with the product. If necessary, rinse off immediately with water.

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Note:
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