

resolve series represents a complete kitchen solution. Simple, numerically named, effective dish detergents, degreasers and sanitizers for both manual and automatic cleanup keep your food preparation areas sparkling with minimal effort.

Twenty Four is a heavy duty, penetrating and clinging industrial oven and stove cleaner that dwells for a long time on all surfaces making it especially effective for vertical surfaces and heavily encrusted and baked-on greases and food soils.

features

- Its thickened formulation provides the longer contact time required to penetrate, loosen and remove carbon deposits and encrusted and baked-on food soils and grime from difficult to reach areas and vertical surfaces.
- Contains low foaming emulsifiers to aid in cleaning/degreasing without the problem of excess foam.
- Formulated without solvent; Zero flash allows safe application at elevated temperatures with accelerated performance.
- Designed as ready-to-use cleaner that can readily be sprayed or brushed on horizontal and vertical surfaces for rapid and easy cleaning.

Note: Due to highly alkaline nature of formulation, do not use on aluminum, copper, galvanized, plastic composition tile, painted surfaces, and self-cleaning and/or continuous cleaning oven.

ideal for

Ovens, grills, stove hoods, broilers, greasy vents, drip pans and deep fat fryers.

optimal applications

Kitchens of Restaurants, Cafeterias, Schools, Hospitals, Nursing Homes, Bakeries, Hotels and Motels.

product specifications

Physical Description	Clear Liquid
Viscosity	Moderately viscous
Color	Golden Yellow
Flashpoint	None
Odor	Bland
Weight per Gallon	9.07 lb / gal
pH (1%)	12.5 to 13
Storage Stability	1 year minimum
D.O.T. Shipping label	Compounds, cleaning liquid (sodium hydroxide 8, UN 1760, PGII

