

Description and Use

Gorilla is a non caustic oven cleaner designed for cleaning ovens, grills, barbeques and sandwich presses.

Features and Benefits

Gorilla is a non caustic oven cleaner so it is much safer to use than caustic based products.

Gorilla contains special alkali stable thickeners to give good contact time on vertical surfaces for enhanced cleaning.

Gorilla contains corrosion inhibitors making it safe to use on aluminium barbeque plates or sandwich presses.

How to Use

Use Gorilla neat and spray over surface of warm oven or barbeque plate. Do not use on surfaces over 80°C as it will boil off. Leave on surface for a minimum of 10 minutes and rinse or wipe off with a wet cloth.

If soiling is very heavy or baked on leave for an hour or more and use scouring pad to assist with removal.

Food contact surfaces such as barbeque plates and sandwich grills must be rinsed thoroughly with potable water.

Do not spray over polished aluminium, paintwork or electrical wires.

To clean small deep fryers and donut machines, empty fat out of machine and wash using manual detergent solution to remove excess oil. Then add a 10% solution of Gorilla in water and heat up to 80°C. Allow to soak for 30 minutes, then empty solution and rinse thoroughly with clean water. Dry the tank with a paper towel before adding the oil, to remove any water.

Technical Data

Gorilla is based on ethanolamine to give excellent removal of baked on deposits, plus a blend of biodegradable detergents and solvents including an orange oil solvent.

Gorilla has a pH of 11.8 in the neat form.

Pack Sizes

2 x 5L Bottles

Code: C26898

Dominant Colour Code



Hazard Information & Safety

Classified as hazardous according to the criteria of Safe Work Australia.

Not classified as Dangerous Goods according to ADG code

Poisons Schedule 5

Keep out of reach of children. Avoid contact with skin and eyes. Wear suitable gloves and goggles.

When spraying hold at arms length and adjust trigger to give a coarse spray not mist.

