



Liquid Brick

River City's Liquid Brick is the most powerful combination of alkaline detergents, emulsifiers, and dispersants available on the market today. Specifically formulated for food service and restaurant industries, Liquid Brick will dissolve away even the thickest layers of built-up grease and cooking deposits from grills, ovens, grease filter ducts, and deep fryers.

DIRECTIONS: Always wear gloves when using Liquid Brick. Do not apply to soft metals such as Aluminum or galvanized materials.

Grills:

1. Set the grill temperature between 180 and 200 degrees.
2. Grills with large amounts of baked on grease or grills that have not been cleaned in some time may require a two to one dilution of Liquid Brick for the initial cleaning. Pour the solution onto the grill and work it around the surface with a spatula or other tool till all of the deposits have been loosened.
3. Wipe the surface clean with a wet towel. Be sure to rinse the towel thoroughly as it picks up deposits from the grill.
4. Rinse the grill with plenty of clean water.
5. Some grills may require re-seasoning with cooking oil after cleaning.
3. A four to one dilution of Liquid Brick is suitable for subsequent/maintenance cleaning.

Ovens:

1. Set oven temperature between 180 and 200 degrees. Note: Product should not boil off the surface when applied.
2. Using the standard four to one dilution of Liquid Brick and a trigger foamer (supplied by River City Soap), apply a uniform coating of product to all surfaces. Note: Use of a standard trigger sprayer is not recommended due to excessive generation of fumes.
3. Allow the solution several minutes to work and then wipe clean with a wet towel. Inspect the oven for stubborn deposits and retreat as needed.

Deep Fat Fryers:

1. For weekly maintenance Liquid Brick may be diluted with as much as fifteen or twenty parts of water.
2. Add enough water to fryer to cover heating element and add sufficient Liquid Brick to achieve the desired dilution. Bring the solution to a boil and allow to simmer for at least three minutes. Heavier deposits may require as much as fifteen minutes of simmering or stronger concentrations of Liquid Brick.
3. Fill the fryer with water to the normal operating level, and place the fryer baskets and any other utensils that need cleaning into the hot solution. Allow to simmer till utensils and baskets are clean—usually five to ten minutes.
4. Drain the fryer and rinse it and all clean utensils in large amounts of fresh water.

Baking Racks and Burners:

1. Find a container capable of holding the racks to be cleaned. Caution: Aluminum is not a suitable container.
2. Dilute the Liquid Brick with between ten and twenty parts of water and add sufficient solution to cover the racks.
3. Bring to a boil and simmer for at least 20 minutes. Alternately the racks may be allowed to soak overnight.
4. Rinse all containers and racks thoroughly with large volumes of clean water before returning to service.

Caution: Liquid Brick contains Potassium Hydroxide. Do not allow this material to contact skin or eyes. Wear appropriate personal protective gear. Do not allow solutions to contact soft metals such as Zinc or Aluminum. Please refer to the MSDS for further precautions. Keep this and all similar materials out of the reach of children.

For spill, leak, or Medical Emergency call Infotrac 800-535-5053