



## TECHNICAL DATA SHEET

**NAME:** BIG SMOKEY

**PART NUMBER(S):** AL32-4, AL32-5, AL32-30

### PRODUCT DESCRIPTION:

**Big Smokey** is a concentrated foaming cleaner that is designed for use on ovens, grills, deep fryers, smokehouses and meat curing equipment. Its powerful combination of surfactants and caustic cleaners soften and lift away tough deposits for easy removal with water. Its clinging foam formula works in hard-to-reach areas, and can be diluted for lighter cleaning chores.

### Features and Benefits:

- Removes heavily encrusted grease and carbon from ovens, grills and smokehouses
- Produces a "super cling" foam that penetrates through baked-on grease and grime
- NSF Registered

### Use on:

- Oven
- Grill
- Smokehouses
- Deep fryers
- Meat curing equipment
- Food-processing equipment

### Effective Against:

- Oil and Grease
- Carbon
- Fats
- Baked-on deposits

### Properties:

Appearance.....Yellow liquid  
 Specific gravity.....1.07  
 pH.....13-14  
 Stability.....1 year  
 VOC content.....< 4.0 % by wt.  
 Solubility.....Complete in water  
 Foaming.....High

**Directions** Complete directions on product label  
 This product may be used "as is" or diluted with up to 10 parts of water. When applied with foam-generating equipment, it will produce a thick, clinging foam. Rinse surfaces thoroughly with water after using.

**Authorizations**  
 USDA A8: Degreasers and carbon removers for cooking and smoking equipment, utensils and related surfaces.

### Safety

**Danger:** May be corrosive to metals. Keep out of the reach of children.

### Quantities:

- 4x1 Gallons (AL32-4)
- 5 Gallon Pail (AL32-5)
- 30 Gallon Drum (AL32-30)

