

PROFESSIONAL CATERING RANGE



HEAVY DUTY OVEN/DRAIN CLEANER

Re-Order

Code:

03510



ESSENTIAL PPE



POTENTIAL HAZARD



Removes baked on fat and shortenings ✓

Dissolves fat blockages in drains and grease traps ✓

Ideal food plant cleaner ✓

For manual and circulation cleaning ✓

DIRECTIONS:

Blocked Drains and Food traps: Scoop out excess water. Pour approximately 1 litre of into blockage or drain, leave for 30 minutes to liquefy deposits. Wash clear with water.

Oven Cleaning: Dilute 1 part to 7 parts water. Spray or sponge onto warm equipment. Leave to penetrate and soften carbonised build-up. Rinse clean with fresh water. General

Plant Cleaning: Dilute 1 part to 80 parts water. Mop, scrub or pressure wash to remove contamination. Rinse thoroughly after use. Soak greasy and carbonised utensils in a solution of 1 part to 20 parts water. Rinse thoroughly with water.

N.B. Do not use on aluminium or galvanised metal. Warning: This product is highly CAUSTIC. Always wear protective clothing, gloves and face/eye protection during use.

Danger

Causes severe skin burns and eye damage.

Keep out of reach of children. Wash hands thoroughly after handling. Wear face protection, protective gloves, protective clothing. IF SWALLOWED: rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Get immediate medical attention. Store locked up. Keep out of reach of children. CONTAINS: Sodium hydroxide



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