



OVEN CLEANER

Fast Action Oven Cleaner Technical Information

Oven Cleaner is an alkaline cleaning fluid that is specifically designed for use within the food and drink processing industries for the fast removal of food products and blood residues and where clean hygienic conditions are demanded.

It comprises of an aqueous blend of potassium hydroxide, surface-active agents and emulsifiers.

Primary features attributable to Oven Cleaner are:

- Effective cleaner;
- Clings to vertical surfaces;
- Easy to use;
- Cost effective utilisation.

Applications

Oven Cleaner is formulated to remove greases, oil residues, blood and food product remains. The product is ideal for cleaning of kitchens, bakeries, food processing plant and other areas where food product residues may build up.

Availability

Oven Cleaner is available in:

- Bulk
- Handy sized Trigger Packs.

Users should clearly state packaging type on order placement.

Compatibility



Certificate No. GB06/69741

Safer
Solutions
For Industry

Oven Cleaner is compatible with most metals, ceramics, plastics and rubbers normally encountered in the food and drink processing industries.

Steel parts are unaffected however aluminium and galvanized surfaces may be attacked and care will need to be exercised in its use.

Health and Safety

Oven Cleaner is classified as CORROSIVE.

Users should avoid contact with skin and eyes and wear suitable protective gloves and safety glasses. Users should also avoid ingesting the cleaner or inhaling vapours.

See relevant Safety Data Sheet for details.

Typical Properties

| | |
|------------------------------------|----------------------------|
| Appearance | Colourless, viscous liquid |
| Odour | Odourless |
| Density, g/cm ³ @ 20 °C | 1.05 |
| Solubility in water | Complete |
| pH (Neat) | 13.5 units |
| | |

Oven Cleaner bulk liquid and the Trigger Packs have a shelf life of not less than 24 months when stored in original, unopened containers between 0°C and 35°C.

Directions for Use

Application:

Oven Cleaner works best when surfaces to be cleaner are warm.

Switch off any electrical or gas appliance prior to application of Oven Cleaner.

Apply an even layer of the cleaner working from the base upwards, ensuring that any gaps, crevices and corners receive particular attention.

Leave cleaner in contact with surface for period stated below at Table.

| | Cold Oven | Warm Oven |
|-----------------------------------|-----------|-----------|
| Light Grease, contamination, etc. | 3 mins | 1 min. |
| Heavy grease, contamination, etc. | 30 mins | 5 mins. |
| Baked on grease, etc. | 12 hours | 2 hours |
| | | |

Note: Any stubborn contaminants / deposits should be agitated using a nylon fibre pad or stiff bristle brush to assist emulsification and obtain the best results.

DO NOT ALLOW APPLY CLEANER TO HOT SURFACES.

After appropriate contact time, wipe off using a cloth and clean warm water.

If necessary apply a second application of the Oven Cleaner to remove very tenacious deposits.

NOTE:

Do not use on sensitive surfaces/materials. If in doubt test a small inconspicuous area before application.

CONTACT DETAILS:

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Packaging Details:

Oven Cleaner is available in:

- 5 Litre containers
- 750 ml Trigger Packs (minimum order 12 units).