



CHESSER CHEMICALS

PRODUCT INFORMATION SHEET

CHESSER CHEMICALS Pty Ltd
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Note: CHESSER CHEMICALS Pty., Ltd., provides the information submitted in this Product Information Sheet based on our current knowledge and experience. In view of the many factors that may affect processing and application, these data do not relieve users from the responsibility of carrying out their own tests and experiments; neither do they imply any legally binding assurance of certain properties or of suitability for a specific purpose. It is the responsibility of those to whom we supply our products to ensure that any proprietary rights and existing laws and legislation are observed.

Product: COMBI-OVEN CLEANER NON CAUSTIC

COMBI-OVEN CLEANER is a concentrate Non Caustic Alkaline cleaner for the daily maintenance cleaning of Combi Ovens.

Use at a dilution of 1:10 for heavy soiling up to 1:50 for light soiling.
Non-Caustic Combi-Oven Cleaner is multi-functional.
It can clean ovens, grills, barbeque plates and deep fryers so reducing the number of products used

HOW & WHERE TO USE

- Non-Caustic Combi-Oven Cleaner works best on a warm surface around 50 – 60°C. Do not use on very hot surfaces as the product will boil off and create corrosive fumes.
- Spray or brush Non-Caustic Combi-Oven Cleaner onto soiled surface. Do not spray over electrical connections, paint work or aluminium.
- When spraying adjust trigger spray to a coarse setting and pump slowly to minimise mist formation. When spraying in ovens spray sides and bottom first with the top sprayed last so product doesn't drop down on the hands off the top.
- Only decant Non-Caustic Combi-Oven Cleaner into a trigger spray labelled with a chemical resistant label with full safety information.
- To clean deep fryers drain off fat and fill with water. Add Non-Caustic Combi-Oven Cleaner at a rate of 1 cup per 10 litres capacity. Heat deep fryer until nearly boiling, then turn off and allow soaking for 30 minutes or more. Drain off and rinse with plenty of water to remove all residues.

SAFETY AND FIRST AID Refer to SDS before Use

HAZARDOUS according to the criteria of the Globally Harmonised System of

Classification of the substance or mixture:

Skin Corrosion - Category 2
Eye Damage - Category 1

SIGNALWORD:

DANGER



Hazard Statements

Health hazards

H315 Causes skin Irritation
H318 Causes serious eye damage

Precautionary statements

General precautionary statements

P102 Keep out of reach of Children

Prevention precautionary statements

P264 Wash hands thoroughly after handling.
P280 Wear protective gloves/eye protection

Response precautionary statements

P310 Immediately call a Poisons Information Centre or a doctor.
P305+P351+P338 IF IN EYES: Rinse continuously with water for several minutes.
Remove contact lenses if present and easy to do. Continue Rinsing.
P302+P352 IF ON SKIN: Wash with plenty of soap and water.
P332+P313 If skin irritation occurs: Get medical advice/attention.
P363 Wash contaminated clothing before re-use.

Poisons Schedule (SUSMP): S5



Emergency Response No: 1800 039 008



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