



PRODUCT INFORMATION SHEET

Non-Caustic Combi-Oven Cleaner

FEATURES

- Non-caustic Combi-Oven Cleaner contains alkaline salts and is suitable 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 fully 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.