



OVEN & GRILL CLEANER

DESCRIPTION

K9 Oven & Grill Cleaner is a superior cleaner formulated for industrial applications and achieves a unique cleaning action without the usual fumes associated with this type of cleaner.

Oven & Grill Cleaner is highly effective for removal of baked on fats, greases, and carbon deposits normally found in baking ovens.

HEALTH AND SAFETY

This product is classified as HAZARDOUS (CORROSIVE) according to criteria of the National Occupational Health and Safety Commission Australia.

This product is classified as a Scheduled 6 Poison according to the SUSDP.

APPROVED CRITERIA CLASSIFICATION:

C - CORROSIVE

Risk:

R35 - Causes severe Burns

R41 - Risk of serious damage to eyes

Safety Phases:

S(1/2 - Keep locked up and out of reach of children.

S26 - In case of contact with eyes, rinse immediately with plenty of water & seek medical advice. wrap arou

S28 - After contact with skin, wash immediately with plenty of soap-suds.S(1/2 - Keep locked up and out of reach of children.

S36/37/39 - Wear suitable protective clothing, gloves & eye/face protection.

S45 - In case of accident or if you feel unwell, seek medical advice immediately (show label whenever possible)

FIRST AID

For advice, contact a Poisons Information Centre (phone Australia 13 1126) or a doctor. If swallowed, do NOT induce vomiting. If Hand or Skin contact occurs, remove contaminated clothing and flush skin and hair with running water.

PACKAGING

Code:

SOLCK9PK = 1 x 5lt Bottle

DIRECTIONS FOR USE

Grill Plates Pour or brush onto hot plate 200 degree C plus. Agitate, then wash off.

Ovens: Dilute 1 to 5 parts water. (200mls product to 1ltr water) Brush or wipe on pre-heated oven to 200 degrees C. Allow 5 to 10 minutes, then wipe with wet cloth.

Repeat if necessary.

For heavy carbon use an oven brush and the product undiluted.

To remove any traces of alkaline residues, rinse with some diluted vinegar.

FEATURES AND BENEFITS

- Formulated for industrial application
- Bio-Degradable
- Mild Odour
- Highly effective for removal of baked on fats, grease & carbon deposits
- Contains 10-30% Sodium Hydroxide & 10-30% Potassium Hydroxide

| SPECIFICATION | TYPICAL VALUES |
|------------------|----------------------------|
| Appearance | Caramel non viscous liquid |
| Odour | Faint |
| Alkalinity | Strongly Alkaline |
| pH | 13.5 @ Neat |
| Foam Height | Low |
| Phosphates | Nil |
| Biodegradability | Biodegradable |
| Surfactant Type | Anionic / Nonionic |
| Solubility | Soluble |

Consult Safety Data Sheet before opening container.

Hanley Industrial Enterprises Pty Ltd
21 Yarraman Place
Virginia QLD 4014
AUSTRALIA ABN 49 010 930 471
Enquiries: (07) 3326 6711
www.hanleysonline.com.au

Poisons Information Centre:
ph: 13 11 26 24 hours
In Case Of Fire Or Serious Spills
ph: 000 Fire Service