

FOOD SERVICE DIVISION



**FOOD SAFETY
CHEMICALS**

Oven Cleaner F150

Heavy Duty Liquid Alkaline Cleaner

DESCRIPTION

- Excellent cleaner degreaser for ovens, deep fat fryers, filters and hoods.
- Removes oil, fat, protein and sugars.
- Effective in hard and soft water .Rinses away easily.
- Biodegradable.

Cleaning CIP & COP : Dilute 3% **Oven Cleaner F150**. Use hot water up to 50°C for better performance. Rinse well with potable water.

Safe on most metals, not recommended for use on aluminium surfaces.



Brand Approval



DIRECTIONS FOR USE

Ovens & Deep Fat Fryers: Dilute **Oven Cleaner F150** to the ratio of 2% - 5% depending on the degree of soils. Use hot water up to 50°C for better results. Place the solution to the surface and allow to act for 10 minutes. Alternatively, spray **Oven Cleaner F150** to surfaces and scrub until clean. Rinse with potable water.

Packaging	5 Litres
Physical state	Liquid
Colour	Clear
Odour	Slight Alkaline
pH	Ca 13,5
Special gravity	1.120 g/ml
Explosive properties	N/A
Oxidising properties	N/A
Solubility	Total
Boiling point	100° C
Freezing point	0° C

Filters: Dilute between 2-5% **Oven Cleaner F150** depending on the degree of soils. Use hot water up to 50°C for better results. Place the filters in a container covering them well with the solution. After cleaning, rinse well with potable water.

Food Safety Chemicals gives the assurance of top quality and performance together with safety and environmental care in line with the latest worldwide regulations. Food Safety Chemicals products comply with European legislative and HACCP requirements for the purposes intended.

Additional information concerning handling, storage and safety of the product are contained in the Material Safety Data Sheet and on the label of the product.

SAFETY	DANGER	USE	LABEL COLOUR