J002 : Food Plant and Oven Cleaner

heavy duty caustic dip and soak cleaner

Description of product

Removes baked on fat and shortenings from ovens and kitchen ranges. Powerful chemical action dissolves fat blockages in drains and grease traps. Ideal food plant cleaner for manual and circulation cleaning.

Product Uses

Heavy duty caustic formulation for kitchen and food plant use.

Directions

Blocked Drains and Food traps: Scoop out excess water. Pour approximately 1 litre of S20 into blockage or drain, leave for 30 minutes to liquefy deposits. Wash clear with water. Oven Cleaning: Dilute S20 1 part to 7 parts water. Spray or sponge onto warm equipment. Leave to penetrate and soften carbonised build-up. Rinse clean with fresh water. General Plant Cleaning: Dilute S20 1 part to 80 parts water. Mop, scrub or pressure wash to remove contamination. Rinse thoroughly after use. Soak greasy and carbonised utensils in a solution of 1 part S20 to 20 parts water. Rinse thoroughly with water. N.B. Do not use on aluminium or galvanised metal. Warning: This product is highly CAUSTIC. Always wear protective clothing, gloves and face/eye protection during use.

iNsight Supported

iNsight is Selden's interactive product selection and training system. Enables the user to create full COSHH training kits, wallcharts, task cards and more. visit http://www.selden.co.uk/insight

iNsight recommended product uses **typical dilution**

Product Hazards and PPE Requirements

Danger

Contains : Sodium hydroxide

Risk Phrases

Causes severe skin burns and eye damage.

Safety Phrases

Keep out of reach of children. Wash hands thoroughly after handling. Wear face protection, protective gloves, protective clothing. IF SWALLOWED: rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Get immediate medical attention. Store locked up.

Technical Data

Composition	A blend of sodium and potassium hydroxide with low foaming biodegradable surfactants and sequestrants.
Appearance	Clear liquid
Colour	Brown
Cloud Point	>60
Density	1.370
pH	>13.5
Fragrance	Odourless
Storage	Protect from freezing

Environmental Profile

Biodegradability

All surfactants contained in Selden Products meet the requirements of the EU Detergent Directive 2005 – 2004/648/EC. This requires all surfactants to break down both quickly and completely into harmless material such as CO2 and water.

Selden Environmental Charter

- We set ourselves industryleading standards.
- Selden minimises wastage, packaging and transportation.
- If it can be recycled, it will be recycled.
- Our chemicals policy exceeds regulatory requirements.
- We don't expect other people to clean up after us.
- Conserving energy, preserving resources.
- By being innovative, we strive to do better.
- We like to work in partnership with our clients.

Visit our website for more information.

External Accreditations

9001 - Quality System
14001 - Environmental System
18001 - Health & Safety System
IPPC Certified Manufacturer

Sustainability

Product conforms with the DEFRA endorsed Sustainable Cleaning guidance

COSHH+ Supported

Selden's bespoke COSHH awareness and product training tool. Users specify the products in use and instantly generate a full training pack to enable quick and effective staff training.

www.flagship-mcp.com

Flagship products are those products that are included in Selden Multi-language Cleaning Programme. Flagship products have induction kits, best practise guidance, MSDS, wallcharts and usage guides available in the following languages

english, french, spanish, portuguese, polish, german, dutch, russian, romanian, estonian, czech, croatian.

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