

PRODUCT INFORMATION SHEET

HOT PLATE & OVEN CLEANER

PRODUCT DESCRIPTION

Hot Plate Cleaner is a highly concentrated alkaline cleaner especially formulated for the cleaning of hot plates and grills in restaurants and hotels. The product is also an effective oven cleaner, eliminating the need to purchase two products. Hot Plate Cleaner will remove heavy build ups of fats, oils and grease that has been baked on due to heat or age. Hot Plate Cleaner contains potassium hydroxide and specialised surfactants and is a premium product which will reduce cleaning time and ensure your hot plates

DIRECTIONS FOR USE

Warm oven or hot plate slightly, use gloves and apply with a dish cloth, scourer or desired cleaning device. Leave for 5-10 minutes to dissolve grease. Rinse off with fresh water. Ensure PPE including gloves and goggles are worn in case of splashing. Use caution around aluminium as product will cause damage to items such as range hood filters. For lightly greased areas product may be diluted with water.

FIRST AID & SAFETY

Class 8. Risk: Corrosive

This product is highly caustic. Avoid contact with skin and eyes. Wear protective gloves and eye protection when handling at all times. This product should be used by trained personnel. If swallowed seek medical advice. If poisoning occurs contact a Doctor or the Poisons Information Centre. If swallowed do NOT induce vomiting, give water. If skin contact occurs wash affected area and remove clothing. If in eyes, hold eyes open and flush with water for a minimum of 15 minutes. Call a Doctor.

Refer to safety data sheet for more information.



FEATURES & BENEFITS

- Effective on both hot plates and ovens
- Removes heavy build ups that have been baked on
 - Removes fats, oils and grease
- Economical

PACK SIZES

5 Litre: NCHPC5

15 Litre: NCHPC15

