

PRODUCT INFORMATION SHEET

COMBI CLEAN

PRODUCT DESCRIPTION

Combi Clean is a highly concentrated alkaline cleaner especially formulated for the cleaning of combi ovens in restaurants and hotels. The product is also an effective oven cleaner and can also be used on hot plates and grills eliminating the need to purchase two products. Combi Clean will remove heavy build ups of fats, oils and grease that has been baked on due to heat or age and is suitable in the wash cycle of combi machines with liquid dosing units. Combi Clean contains less than 10% potassium hydroxide and contains specialised surfactants which reduce cleaning time and ensure your oven stays clean. Use in conjunction with Rinse Aid on glass door models.

DIRECTIONS FOR USE

Warm oven slightly, use gloves and apply as per directions of manufacturer, use scourer or desired cleaning device to loosen stubborn marks. Leave for 5-10 minutes to dissolve grease. Run cleaning cycle. 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: NCCC5

15 Litre: NCCC15

