



11 Comber Road, Carryduff, BELFAST, BT8 8AN
Tel: 028 9081 4777 Fax: 028 9081 2881
Website: www.kitchenmaster-ni.com Email: sales@kitchenmaster-ni.com

TECHNICAL SPECIFICATION

CONCENTRATED OVEN GEL 370

Concentrated alkaline gel designed to clean carbon and grease deposits from ovens, deep fat fryers, griddles, stove burners, plates and grills. Product contains a blend of potassium hydroxide, surfactants, viscosity modifiers and dyes.

Features include:

- Viscous gel formulation gives improved adhesive powers to vertical surfaces.
- Highly concentrated formulation means carbon deposits are broken down quickly.
- Suitable for use on ovens, kitchen ranges, griddles and cooker hoods.
- Reacts with fats to form soap which can be wiped away easily.
- Wetting agents help penetration of greasy soils.
- Surfactants used are biodegradable and phosphate free.
- Not recommended for use on aluminium, zinc or their alloys.

PROPERTIES:

Appearance @ 20°C

pH (neat)

Odour

Specific Gravity @ 20°C

Flammability

SPECIFICATION:

Red, clear, viscous gel

14

None

1.10 +/- 0.02

Non-flammable

DIRECTIONS FOR USE:

- Apply neat using a damp cloth or brush, to warm but not hot surface.
- Apply sparingly.
- Leave for 20 - 30 minutes.
- Wipe with cloth. For stubborn soiling a non - scouring pad may be used to loosen soiling.
- Rinse thoroughly with clean water.

STORAGE:

Store in original container and protect from extremes of temperature. Do not store or mix with acids. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a minimum of 18 months.

SAFETY ADVICE:

Under the new GHS Standard this product is classified as Corrosive. Please refer to section 2.2 of the Safety Data Sheet for more information.

PACK SIZES:

4x5L per case (48 per pallet)

Order Code: KH370-4x5L