

PARA OVEN GEL



OVEN & FOOD PLANT DE-CARBONISER

CODE: F08

**PROFESSIONAL STRENGTH FORMULA •
LIQUID GEL EFFECTIVELY REMOVES STUBBORN
VEGETABLE OIL AND FAT CARBONISED DEPOSITS**

RECOMMENDED USE

Food production equipment, deep fat fryers, cookers, grills, hotplates, extraction systems, filters, steel utensils

USE FOR:

Carbonised grease & food oil removal.

DIRECTIONS FOR USE

Use as supplied: For baked on carbon and heavy deposits of grease.

Use a nylon brush to apply an even coat over surface. If possible apply to warm surface (MAXIMUM 50 °c) as this will speed up penetration.

After allowing sufficient time for penetration and decarbonising to take place (approx 10-30 minutes) wipe or rinse off with water.

Depending upon degree of soiling use a heavy duty scourer or scraper to remove any loose debris. Repeat above process if necessary.

CAUTION: This is a professional strength product and must be treated with utmost care. Read all product instructions carefully before use. Always wear protective clothing.

N.B. Not suitable for use on aluminium, zinc, or alkali sensitive materials. Certain plastics and textiles may be adversely affected.



PACK SIZES



HEALTH + SAFETY

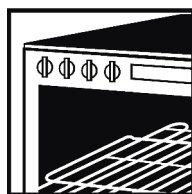
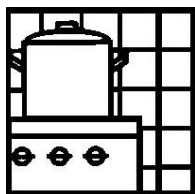
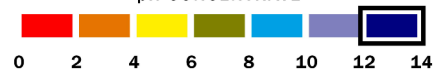
EYES: Rinse splashes to eyes, wash with water immediately.

PPE: Wear protective gloves. (Alkali resistant) and eye protection.

For full Health & Safety information refer to the Safety Data Sheet.



pH CONCENTRATE



IN USE
RISK LEVEL

