

# 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

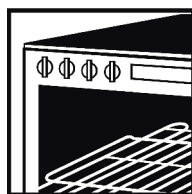
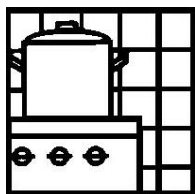
**EYES:** Rinse splashes to eyes, wash with water immediately.

**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