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PRODUCT GUIDANCE SHEET

BRAKES COMBI OVEN & FAT FRIER CLEANER



A powerful heavy duty odourless surface degreaser and carbon remover formulated to remove the heaviest burnt on grease and organic soils from a wide variety of surfaces within commercial catering and building services applications where extra chemical energy is required.

Product Name: BRAKES COMBI OVEN & FAT FRIER CLEANER
Description: Floor cleaner and heavy duty degreaser
Pack Size(s): 2 x 5ltr
Pallet Size(s): 80
Product Code(s): A84802

HOW TO USE

Brakes Combi Oven & Fat Frier Cleaner must be diluted before use using a 30ml 5lt pelican pump, a manual wall mounted bucket pump or via an automatic chemical/water mixing station. Fill bottle to 600ml mark with water and then add:

Clean-As-You-Go Hygiene

Remove gross debris. Spray directly onto the surface or equipment. Depending on the degree of soiling allow sufficient time for the product to penetrate the soil. Agitate heavily soiled areas if necessary, then simply wipe away with a clean cloth or absorbent paper to leave a fresh clean surface.

Surface Degreasing & Cleaning:

Remove food debris then add 1 plunge of chemical from the dispenser to a 600ml bottle and use as part of a two-stage cleaning and disinfection process. Spray directly onto the surface or equipment and allow sufficient time for the product to penetrate the soiling, agitating heavily soiled areas if necessary. Rinse with fresh clean water or wipe down with a clean damp cloth.

Heavy Duty Cleaning & Carbon Removal:

Add 2 plunges of chemical from the dispenser (60mls). Ideal for use on kitchen hoods/filters, fat fryer surrounding areas, ovens and grills.

Drain Cleaning:

Pour a 10:1 solution of Brakes Combi Oven & Fat Frier Cleaner into the drains at the end of the working shift, leave it to work for 10-15 minutes and then pour 10lts of fresh water down the drain to remove any residues.

Deep Fat Fryers:

Remove all fat from fryer and add a 10% solution (100mls per litre) bring to the boil for 10 minutes. Remove the solution and rinse thoroughly with clean water. Dry with a cloth or paper towel before re-using the fryer.

Combi Oven Cleaning:

Use undiluted for ovens with integral feed cleaning systems; dosed automatically during the oven's cleaning programme in accordance with the oven manufacturer's guidelines. For normal oven cleaning, dilute 5-10:1 with water and spray onto surfaces. Allow a few minutes contact time and agitate with a clean cloth before rinsing well with fresh water.

SAFETY ADVICE

DANGER Causes severe skin burns and eye damage. May be corrosive to metals. Harmful to aquatic life with long lasting effects. Wear protective gloves, protective clothing and eye or face protection. IF ON SKIN (or hair): Remove immediately all contaminated clothing. Rinse skin with water. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do. Continue rinsing. Immediately call a POISON CENTER or doctor. Absorb spillage to prevent material damage.

For further detailed information on this product please refer to the Safety Data Sheet.

FOR PROFESSIONAL USE ONLY

**COSHH STATEMENT**

COSHH is a law that requires all employers to take steps to control substances (chemicals) that may cause harm to employees, contractors and visitors to the workplace. Every work environment will be different in terms of the hazardous chemicals that are present, and how these are used, and individual assessments may be necessary to consider how chemicals can be handled and stored safely, in addition to ensuring that appropriate PPE and training is provided for employees. Product SDS and Product Guidance Sheets are intended to help when carrying out a COSHH assessment, however if further advice is needed with regard to specific issues in your work environment we are happy to provide advice. **E-Mail Technical:** technical.solutions@rpadam.co.uk