



our info sheet for...

Combi Oven Cleaner

Our Combi Oven Cleaner is a powerful detergent to cut through grease, fat, oil, burnt on carbon and stubborn food soiling. It's suitable for both atmospheric and non-atmospheric (pressurised) combi ovens and other catering equipment.

Benefits

- ✓ Ideal for domestic and industrial use
- ✓ Suitable for combi auto cleaning systems
- ✓ Suitable for combi manual cleaning
- ✓ Removes baked on food and grease
- ✓ Low foaming
- ✓ Reduced use of hazardous substances
- ✓ Phosphate and phosphonate free
- ✓ Safe in septic tanks if used as directed
- ✓ Readily biodegradable
- ✓ Not tested on animals

Application and Directions

Combi ovens: Automatic cleaning: Use undiluted. Dispense via the integral cleaning system, in accordance with the manufacture's instructions. Concentration can be adjusted via the oven control panel according to the degree of soiling. Normal dilution rate is between 0.5% - 2%.

Combi ovens: Manual cleaning: Dilute 1:10 parts water (100ml per ltr) into a trigger bottle. Select manual wash, spray the internal oven, close door and allow 10 minutes contact time. Restart the programme and complete manual wash cycle. Rinse thoroughly with clean water. Open oven doors and allow to air dry.

Fan assisted ovens: Dilute 1:10 parts water (100ml per ltr) into a trigger bottle and spray internal oven. Allow 5 minutes contact time then agitate with a clean cloth. Rinse thoroughly with clean water. Open oven door and allow to air dry.

Grills and other catering equipment: Dilute 1:10 parts water (100ml per ltr) and soak equipment in solution for 10 minutes. Agitate and rinse thoroughly with clean water. Allow to air dry.

Deep fat fryers: Dilute 1:10 parts water (100ml per ltr). Remove oil and add cleaning solution to fryer. Bring to the boil for 10 minutes. Remove solution and rinse thoroughly with clean water. Allow to air dry or dry with a cloth or paper towel before reusing the fryer.

Proper dosage saves cost and minimises environmental impact: Delphis Eco encourage proper dosage and users to reduce waste going to land fill by recycling empty bottles.



Areas of Usage

- Combi ovens
- Fan assisted ovens
- Fat fryers / grills

Technical Data

Figures are typical values and should not be used as specifications

Appearance:	Liquid
Colour:	Colourless
Odour:	Odourless
Solubility in water:	Highly soluble
Boiling point/range°C:	100
Relative density:	1.195
pH:	13.5

Safe Handling and Storage

Full guidance on the handling and safe storage of the product can be obtained from the safety data sheet including first aid measures and health and safety requirements.

Supplier Information

Product Name: Combi Oven Cleaner
Product Code: COC050 (5ltr conc.)

Supplier: Delphis Eco, Sustainable Workspaces
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