


KR6

ACTIV OVEN CLEANER

Powerful foaming oven cleaner designed to remove burnt on residues of fats and grease from ovens and other catering equipment



KR6 ACTIV OVEN CLEANER is a ready to use, foaming oven cleaner designed to remove burnt on residues of fats and grease from ovens and other catering equipment.

ADVANTAGES

Effectively removes stubborn grease and carbon build up from ovens, griddles and cookers.

Clinging foam action ensures effective cleaning.

Suitable for use within catering establishments and professional kitchens.

Heavy duty cleaner.

TYPICAL APPLICATIONS

- Suitable for use within catering establishments and professional kitchens in colleges, schools and universities, industrial and public authority canteens, hotels, leisure centres and restaurants.
- Effectively removes ground-in, stubborn grease and carbon build-up from cookers, cooking hobs, griddles and ovens.

APPLICATION INSTRUCTIONS

Do not apply to hot surfaces.

For optimum results warm oven to hand hot (approximately 47°C) and apply the foam evenly over the whole of the inside of the oven. Allow to work for 10-20 minutes, do not allow to dry out, re-apply as required. Stubborn deposits may need to be agitated with a non-abrasive green pad or a brush.

Wipe up the loosened deposits with a damp cloth then rinse the inside of the oven thoroughly with clean hot water.

Allow to air dry before returning to service.

Do not use on sensitive painted surfaces, zinc or aluminium.

Do not attempt to use the trigger spray when the pack is inverted, as this can lead to leakage of the product. When not in use, the foam head should be set in the 'off' position and the trigger pushed forward to prevent the possibility of leakage if the container is accidentally knocked over.





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TECHNICAL DATA

APPEARANCE	Liquid
COLOUR	Pale straw
ODOUR	Mild
pH-VALUE, CONC. SOLUTION	>11.5
PACK SIZES	750ml trigger

PRECAUTIONS

Avoid spilling, skin and eye contact. Wear protective gloves, eye protection is also recommended. Wash any product from skin immediately.

STORAGE PRECAUTIONS

Store in closed original container in a dry place, at temperatures between 4 and 40°C.

HEALTH AND SAFETY

Health and Safety Data sheet available separately.

RELATED PRODUCTS



KR S2 CATERING SANITISER CONCENTRATE

Professional sanitiser for all kitchen and food contact areas, passing EN1276



KR7 COFFEE MACHINE CLEANER & DESCALER

Cleans and descales all types of coffee machines. Can also be used for descaling kitchen appliances such as tea urns, dish and glass washers



KR8 TANNIN REMOVAL POWDER

A chlorine free, stain removal powder, effective in the removal of tannin from crockery, cutlery and utensils



KR S5 WASHING UP LIQUID CONCENTRATE

Highly concentrated, lemon fragranced washing up liquid for handwashing and pot washing for use in dispenser system

