



Nonfood Compounds
Program Listed (A8)
(153065)

Product Specification Report

2/03450001/0322

A dense and adherent degreaser, formulated to penetrate and dissolve grease and carbon deposits from ovens, grills, burners and roasters. Suitable for use in the food industry.

OVEN BRITE EU

Degreaser for oven, grills and utensils

FEATURES:

Efficient	Removes even the most stubborn residues of oil and grease and carbonized residues.
Safe on materials	Does not damage stainless steel or other metals, even when it is used undiluted.
Adherent	The viscous formula adheres well to the surfaces for a longer contact time.

APPLICATIONS:

Commonly used in the food sector for the cleaning of tools such as grills, trays, tools for the cooking of food, but also equipment such as ovens or machines.

SPECIFICATIONS:

Form Viscous liquid
Colour Colourless
Odour Characteristic
Density at 20 °C $\pm 1,112 \text{ g/cm}^3$
pH (1 %) at 20 °C $\pm 12,1$

ACTIVE INGREDIENTS:

- Potassium hydroxide

PRECAUTIONS FOR USE:

The concentrated product is classified as corrosive, the use of safety goggles and gloves is recommended. For more information, refer to the safety data sheet.

INSTRUCTIONS FOR USE:

1. Preheat the oven to 60 - 80 °C.
2. When the oven is switched off, apply the product and let it act for 5 – 10 minutes.
3. Clean with a wet cloth or with a sponge. Rinse thoroughly with water.
4. For very stubborn residues, if necessary, repeat the first two steps.
5. After cleaning, heat the oven for 10 minutes before using it again.

APPROVALS:

OVEN BRITE EU has been NSF A8 registered, as a degreaser for surfaces and equipment in food processing areas (reg. 153065).

COMPATIBILITY:

Avoid contact with aluminium and light alloys, copper, plastic, painted surfaces, galvanized surfaces. Do not use in self-cleaning ovens. Do not apply on light bulbs or other electric parts.

All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.

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