



MATERIAL SAFETY DATA SHEET (MSDS)

Fryer & Griddle Cleaner

Liquid Fryer and Griddle Cleaner

Specialty Cleaners



SECTION I ▶ PRODUCT IDENTIFICATION					
Product Name		Product Type		WHMIS Classification	
Fryer & Griddle Cleaner		Liquid Fryer and Griddle Cleaner		D2B, E	
SECTION II ▶ HAZARDOUS INGREDIENTS					
Chemical Name		Cas Registry No.	%	Toxicity	
Potassium Hydroxide		1310-58-3	10-30	LD50ORAL (RAT) 365 mg/kg	
SECTION III ▶ PHYSICAL DATA					
Appearance	Odour	pH	Boiling Point	Specific Gravity	Solubility in Water
Clear blue liquid	Unscented	10.5	100 °C	1.0	100 %
SECTION IV ▶ FIRE AND EXPLOSION HAZARD DATA					
Flash Point (°C): None			Extinguishing media: Not Applicable		
Special fire fighting procedures: None					
Unusual fire and explosion hazards: None					
SECTION V ▶ TOXICOLOGICAL PROPERTIES					
HAZARD RATING: Health = 3 Flammability = 0 Reactivity = 0					Rating System 0 = Insignificant 1 = Slight 2 = Moderate 3 = High 4 = Extreme
Swallowing: Irritating to gastrointestinal tract					
Inhalation: May cause severe irritation to respiratory tract					
Skin Absorption: Unknown					
Skin Contact: May cause severe burns					
Eye Contact: May cause severe burns and permanent damage					
Special Warning: None					
SECTION VI ▶ FIRST AID MEASURES					
Ingestion: Drink 3-4 glasses of milk or water. Call a physician.					
Inhalation: Remove to fresh air. Call a physician.					
Skin: Flush with water for 20 minutes. If irritation persists, call a physician.					
Eyes: Flush with water for at least 20 minutes. Call a physician immediately.					
SECTION VII ▶ REACTIVITY DATA					
Stable: Yes					
Conditions to avoid: None					
Incompatibility with other materials: Strong acids, oxidizers, aluminum, tin, zinc, organic materials					
Hazardous decomposition products: None					
Hazardous polymerization: Will not occur.					
SECTION VIII ▶ PREVENTIVE MEASURES					
Hand protection: Yes (Wear chemical resistant gloves)					
Eye protection: Yes (Wear goggles or safety glasses with side shields)					
Ventilation: General					
Respiratory protection: None					
Other protective equipment: In case of spills, wear chemical resistant apron and boots.					
Steps to be taken in case material is released or spilled: Mop up spillage. Rinse spill area with water and allow to dry.					
Waste disposal method: Flush with water into waste systems in accordance with municipal, provincial and federal regulations.					
Precautions to be taken in handling and storage: Normal handling processes. Inside storage at 4-40 °C recommended.					
Other precautions: Follow label use instructions.					
UN: 1760		TDG Class: 8 (9.2)		Packing Group: II	
TDG Emergency Telephone Number: 613-996-6666 (COLLECT)					
SECTION IX ▶ PREPERATION DATA					
Prepared by: D.R. Dunlop			Last updated: November 15, 2009		
Location: Dustbane Products Limited, 25 Pickering Place, Ottawa, Ontario, K1G 5P4 – 613-745-6861					

Fryer and Griddle Cleaner

Liquid Fryer and Griddle Cleaner

“Quickly penetrates and emulsifies baked on grease, oil and carbon on metal surfaces.”

FEATURES AND BENEFITS

Contains a rust inhibitor – excellent for griddles and other metal surfaces

Free rinsing – easily rinsed with only water

Concentrated caustic formula – quickly penetrates and emulsifies baked on grease, oil and carbon on metal surfaces

Effective surfactants – helps suspend loosened soils, oils, fats and carbon which are then easily rinsed off

Hard water stable – may be used in all degrees of water hardness

WHERE TO USE

To be used for the quick removal of baked on carbon and fat from griddles, deep fryers, ovens, barbecues and grills.

HOW TO USE

Deep Fryers: Scrape off or hose down to remove excess grease. Fill up to 10 cm (4”) from top using cold water. Dilute 1:27-1:40 and boil the solution for 30 minutes. Drain and flush off using hot water. Scrub the greasy residue while it is still warm. Rinse well with potable water, then wipe dry.

Griddles: Prepare a 1:1 solution of Fryer and Griddle Cleaner and water and apply liberally using a cloth or brush. Let the solution work for 5-10 minutes, wipe clean using a damp cloth, rinse well with potable water and wipe dry. Apply a thin coat of shortening to prevent surface from rusting.

Ovens: Pre-heat to 80oC (180oF) then shut-off before applying. Using a brush apply concentrate directly to walls, racks, burners and glass. Let work for 5-15 minutes. Stubborn areas may need light agitation using a soft nylon scrubbing pad. Rinse well with potable water, then wipe dry.

SPECIFICATIONS

Appearance : clear, colourless liquid

Fragrance : none

Viscosity : as water

Actives % : 16.5

PH (conc.) : >13.0

PH (1%) : >13.0

Solvent : none

Phosphate : none

WHMIS : yes

TDG : yes