



# MATERIAL SAFETY DATA SHEET (MSDS)

## Fryer & Griddle Cleaner

Liquid Fryer and Griddle Cleaner

Specialty Cleaners



SECTION I ▶ PRODUCT IDENTIFICATION					
<b>Product Name</b>		<b>Product Type</b>		<b>WHMIS Classification</b>	
Fryer & Griddle Cleaner		Liquid Fryer and Griddle Cleaner		D2B, E	
SECTION II ▶ HAZARDOUS INGREDIENTS					
<b>Chemical Name</b>		<b>Cas Registry No.</b>	<b>%</b>	<b>Toxicity</b>	
Potassium Hydroxide		1310-58-3	10-30	LD50ORAL (RAT) 365 mg/kg	
SECTION III ▶ PHYSICAL DATA					
<b>Appearance</b>	<b>Odour</b>	<b>pH</b>	<b>Boiling Point</b>	<b>Specific Gravity</b>	<b>Solubility in Water</b>
Clear, colourless liquid	Unscented	10.5	100 °C	1.0	100 %
SECTION IV ▶ FIRE AND EXPLOSION HAZARD DATA					
<b>Flash Point (°C):</b> None			<b>Extinguishing media:</b> Not Applicable		
<b>Special fire fighting procedures:</b> None					
<b>Unusual fire and explosion hazards:</b> None					
SECTION V ▶ TOXICOLOGICAL PROPERTIES					
<b>HAZARD RATING:</b> Health = 3 Flammability = 0 Reactivity = 1					<b>Rating System</b> 0 = Insignificant 1 = Slight 2 = Moderate 3 = High 4 = Extreme
<b>Swallowing:</b> Irritating to gastrointestinal tract					
<b>Inhalation:</b> May cause severe irritation to respiratory tract					
<b>Skin Absorption:</b> Unknown					
<b>Skin Contact:</b> May cause severe burns					
<b>Eye Contact:</b> May cause severe burns and permanent damage					
<b>Special Warning:</b> None					
SECTION VI ▶ FIRST AID MEASURES					
<b>Ingestion:</b> Drink 3-4 glasses of milk or water. Call a physician.					
<b>Inhalation:</b> Remove to fresh air. Call a physician.					
<b>Skin:</b> Flush with water for 20 minutes. If irritation persists, call a physician.					
<b>Eyes:</b> Flush with water for at least 20 minutes. Call a physician immediately.					
SECTION VII ▶ REACTIVITY DATA					
<b>Stable:</b> Yes					
<b>Conditions to avoid:</b> None					
<b>Incompatibility with other materials:</b> Strong acids, oxidizers, aluminum, tin, zinc, organic materials					
<b>Hazardous decomposition products:</b> None					
<b>Hazardous polymerization:</b> Will not occur.					
SECTION VIII ▶ PREVENTIVE MEASURES					
<b>Hand protection:</b> Yes (Wear chemical resistant gloves)					
<b>Eye protection:</b> Yes (Wear goggles or safety glasses with side shields)					
<b>Ventilation:</b> General					
<b>Respiratory protection:</b> None					
<b>Other protective equipment:</b> In case of spills, wear chemical resistant apron and boots.					
<b>Steps to be taken in case material is released or spilled:</b> Mop up spillage. Rinse spill area with water and allow to dry.					
<b>Waste disposal method:</b> Flush with water into waste systems in accordance with municipal, provincial and federal regulations.					
<b>Precautions to be taken in handling and storage:</b> Normal handling processes. Inside storage at 4-40 °C recommended.					
<b>Other precautions:</b> Follow label use instructions.					
<b>UN: 1760</b>		<b>TDG Class: 8</b>		<b>Packing Group: II</b>	
<b>TDG Emergency Telephone Number:</b> 613-996-6666 (COLLECT)					
SECTION IX ▶ PREPERATION DATA					
<b>Prepared by:</b> D.R. Dunlop			<b>Last updated:</b> August 1, 2012		
<b>Location:</b> 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, leaving behind a clean and odour-free surface.”

### 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 FRYER:** 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