

# **TECHNICAL DATA SHEET**

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## **COMBIKING - Grill Plate & Oven Cleaner**

Formulated to provide a safe and easy to use solution to the removal of burnt on carbon, gummy and greasy deposits from grill plates, ovens and industrial components.



## FEATURES: BENEFITS:

• Environmentally gentle

- Efficient
   Modern wetting agents ensure fast penetration and easy thorough rinsing.
- Easy to use
   Ready to use liquid concentrate. No scrubbing or scraping
   Carbon and grease just rinse away. Cleaning hot plates and ovens and combi-cookers has never been easier.
- Safe to use
   Non caustic formula. A breakthrough in workplace safety.
   Safe to use on aluminium and alloy plates.
  - Contains no caustic, ammoniated compounds or petroleum solvents. All surfactants and surface activators are based on natural and renewable resources and are readily biodegradable.

## **APPLICATIONS:**

- Commercial and domestic hot plates, grills and ovens.
- Commercial combination (Combi) ovens.
- BBQ hot plates and grills.

## **DIRECTIONS:**

## Oven cleaning:

- Spray into warm oven.
- Close door and allow to penetrate for 15 mins.
- Wipe clean with a damp cloth.
- For heavy contamination this process may be repeated or light agitation with a non-scratch scouring pad may be required.

#### Combi ovens:

- At the end of each night turn oven to steam cycle for 5 mins, then open door and wait for the fan to ston
- Spray Combi King onto oven surfaces.
- Close door and run over steam cycle for 5 mins
- Hose out and switch off.

## Combi King is available in:

PRODUCT SIZE	5L	20L	205L
PRODUCT CODE	300-0005-12	300-0020-12	300-0205-12

### **Hot Plates:**

- Hot plate should be at a temperature of 190°C -200°C.
- Apply Combi King direct to hot plate. Spread evenly over plate with broad knife or spatula.
- Pour water liberally onto plate. Carbon and grease will immediately boil from plate surface.
- Use broad knife or spatula to direct solubilised contaminations into drip tray. Important – remember to empty drip tray and avoid overflow.
- Return hot plate temperature to 170°C.
- Rinse with water.
- For badly carbonised hot plates, procedure may be repeated.
- After cleaning, season hot plate with a small amount of cooking oil.

## **SAFETY INFORMATION:**

- Keep out of reach of children.
- Avoid contact with skin and eyes.
- Read Material Safety Data Sheet before use.