

### FOOD HYGIENE



10VE1131

#### AVAILABLE FORMAT

4x4L | KIT

#### PHYSICAL PROPERTIES

Appearance	Liquid
Color	Clear
Odour	Odourless
pH	13.5 (Conc.)
Solubilité	Water soluble
Flash Point	NA
Density	1.12 g/ml
Flammability	Non-flammable

#### ENVIRONMENTAL BENEFITS

- Organic components readily biodegradable.
- Does not contain NPEs, NTAs or EDTA.
- Contains no substances classified as Carcinogenic, Mutagenic or Reprotoxic (CMR).

#### LEGISLATION / HOMOLOGATION

WHMIS Regulated

CFIA approved for use in designated food processing areas.

For use in designated commercial, industrial, institutional, and food preparation areas, only.

Do not store in food processing or food storage areas.

#### ACTIVE INGREDIENTS

Water; potassium and sodium hydroxide; dipropylene glycol methyl ether; D-glucose, decyl octyl ethers.

### ADHERENT OVEN CLEANER

MULTI-GEL is a powerful adherent degreaser; designed for cleaning ovens and other heavily soiled kitchen equipment. It adheres to surfaces and effectively removes greases and carbonized deposits. Ideal for stainless steels, ceramics and other hard surfaces. Avoid contact with soft metals (eg. aluminum). MULTI-GEL can be used on both hot and cold surfaces.

#### BENEFITS

- Exceptional at degreasing cooked and carbonized fats
- Surface adherence properties maximizes contact times, and degreasing efficiencies while rubbing with scouring pad
- Concentrated formula for economical use
- Can be used on both hot and cold surfaces

#### DILUTION

REGULAR CLEANING	1 partie pour 4 parties d'eau
HEAVY CLEANING	1 partie pour 2 parties d'eau

#### USES INSTRUCTIONS

##### CONVENTIONAL AND CHICKEN OVENS

1. For optimal results, preheat oven to 80 °C.
2. Remove solid residues with a scraper.
3. With a spout bottle or a brush, apply MULTI-GEL hot water solution (dilution ratio 1:1). Leave to act for 5 to 10 minutes for hot surfaces; and 15 to 30 minutes for cold surfaces. Times vary with degree of cleaning required.
4. Rub with a scouring pad.
5. Wipe with a damp cloth to remove all residues, and rinse surfaces thoroughly with potable water.

##### FOR FRYER CLEANING

1. Close the fryer and allow the oil to cool; then drain the fryer.
2. Scrape the interior walls and remove all oil and solid residues.
3. Fill the fryer with hot water to oil level, add a solution of 1 litre MULTI-GEL diluted in 20 litres water. Start the fryer and boil for 20 minutes with the baskets in. Turn off the fryer and cool.
4. Scrub the interior surfaces with a long handle brush, or pad. Rub and rinse the baskets in the sink.
5. Drain the fryer and rinse the inside with a bucket of fresh water. Repeat rinse three times. Make sure the fryer is completely dry before filling with oil.

##### CLEANING GRILLS AND HOT PLATES

1. While the grill is hot, remove carbonized residues with a stiff scraper. Reduce temperature to around 160 °C, and rinse plate with room temperature water.
2. Apply diluted MULTI GEL solution (1 part per 4 parts water) over the entire surface of the baking sheet in an "S" pattern. Leave on for 1 to 2 minutes.
3. Scrub the surface with a scouring pad. Add Multi Gel solution as needed.
4. Remove the soiled solution using a squeegee, or a scraper, pulling it towards the fat drawer. Clean the drawer. Thoroughly rinse the surface with potable water.
5. Neutralize with a vinegar solution (1 part in 9 parts water).
6. Apply a thin layer of vegetable oil to the cooking surface.

\* Rinse all surfaces that had prior contact with food.

#### NOTICE

Information and recommendations regarding this product are presented in good faith. However no guarantees are associated with the data presented in this document, and no such guarantees should be interpreted from the information and expected results presented. We do not assume any liability for damage, loss or injury, direct or indirect, related to the use of this

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