

TECHNICAL DATA SHEET

FL398 OVEN BRITE

DESCRIPTION: **OVEN BRITE** is a blend of surfactants, alkaline builders, grease emulsifiers, and solvents that are highly effective for the removal of baked on oils, grease, fats, and carbon deposits normally found in baking ovens, hoods, grills, broilers, filters, and cookers.

BENEFITS and FEATURES:

- Removes baked-on fats, greases, carbon in baking ovens
- Easily dispensed through trigger sprayers
- Safe on steel, iron, stainless steel, porcelain surfaces
- Will clean hoods and filters
- Non-flammable
- Spray on - follow with potable water rinse
- Can be used on cold surface

DIRECTIONS FOR USE: **HEAVY SOILED OVEN:** Use “as is” (undiluted) and spray on with a trigger sprayer or applicator. For best results, use on warm oven up to 200°F. Wait 10 minutes and rinse with potable water. For excessive build-up, reapply as before. **NOTE:** Adjust trigger sprayer to apply a wet spray to avoid fine mist. **HOODS, GRILLS and BROILERS:** Mix 1:1 to 1:4 with water. Spray on with trigger sprayer or applicator. Wait 15 minutes and rinse with water. **FILTERS: LIGHTLY SOILED:** Spray on “as is” (undiluted). Wait 5 minutes - flush with water. **HEAVY SOILED:** Mix 1:1 to 1:2 with water. Soak in sink or large shallow pan for 15 minutes. Flush with water.

SPECIFICATIONS:

Color.....	Clear to amber
Fragrance.....	Lemon
pH 77°F.....	13 - 14
Weight per gallon.....	9.58 lbs. /gal.
Specific Gravity.....	1.139 – 1.159
Flash Point.....	>200°F

PRECAUTIONS: Do not use on aluminum, galvanized metals or their alloys. Using “as is” will affect many paints. Rinsing is recommended. Rubber gloves or other preventative measures should be used to avoid skin contact. In the event of skin contact, flush with lots of water. Prolonged contact: apply vinegar or solutions of boric acid. Eye Contact: Flush with running water for 15 minutes. Obtain medical attention.

Refer to the Safety Data Sheet (SDS) and product label for additional information including Hazard and Precautionary statements, first aid measures, and storage and handling.