



KONVEKTOR extra stark HWR

Convection oven, oven carts and barbecue cleaner

Item no. 2022



KONVEKTOR extra stark HWR removes quickly and completely

- strongly burnt fat and oil remains,
- protein deposits and starch,
- combustion residue and grime.

KONVEKTOR extra stark HWR is the uncompromising cleaner

- for industrial barbecues and roasting ovens,
- heavily soiled hot-air steaming equipment,
- for baker and butcher businesses.



Areas of application and recommended dilution:

1:5 – 1:10 strongly burnt fat and oil remains, protein deposits

foam the diluted product on the dirty surfaces. Let it act for 10 minutes, rinse afterwards with plenty of fresh water. It is not necessary to use hot water or to preheat the oven!

1:10 – 1:30 industrial barbecues, baking trays, pans, roasting tins etc.

foam the diluted product on the dirty surfaces. Let it act for 10 minutes, rinse afterwards with plenty of fresh water. Smaller parts may be cleaned in an immersion bath. Hot water increases the cleaning power and the economic efficiency.

1:50 maintenance cleaning

in case of slight contamination, use the product weekly.

Do not apply the product to non-ferrous metals, aluminium or varnished surfaces!

Characterisation:

Appearance:

Yellow-brown liquid with a mild odour.

Ingredients:

Preparation from natural tensides, alkalies and complexing agents in water.

Free of AOX, aldehydes, chlorine and phosphates.

pH value:

Alkaline.

All ingredients are biologically degradable.

This product data sheet has been created according to the most current standard of technology. We do however not guarantee for correctness and completeness. No liability for damages due to improper application. update July 2015

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