

# A19 CONQUEST

## FOOD PROCESS & OVEN CLEANER

Heavy duty caustic cleaner for food manufacturing and professional kitchen environments. Powerful action breaks down fats, oils and burnt-on deposits. Ideal for manual or circulation cleaning and for dissolving fat blockages in kitchen drains and grease traps.

- Highly alkaline concentrated formulation for maximum power
- Removes heavy grease and carbonised deposits
- Suitable for food processing equipment, ovens & kitchen drain maintenance

Do not use on aluminium or alkali-sensitive surfaces. For soaking utensils and equipment: dilute 1 part A19 to 20 parts water. Soak for 20 minutes or more as required then rinse thoroughly with water. For cleaning oven interiors, hobs, ranges and grills: dilute 1 part A19 to 7 parts water. Allow surfaces to cool to 40 °C or less. Use a sponge or cloth to apply and leave in contact with surfaces for several minutes or longer as required. Wipe away softened soils and debris then rinse with clean fresh water. For drain/grease trap unblocking: remove excess water and pour at least 1L of A19 (without diluting) into the drain opening. Allow at least 30 minutes before flushing through with hot water.

#### QUALITY ASSURANCE:

This product is manufactured in the UK by Orca Hygiene Ltd. Produced under ISO9001 Quality Management System and ISO 14001 Environmental Management System.

#### CONTAINS:

Sodium hydroxide; caustic soda. <15% anionic surfactants.



Code	Description	Pallet Quantity
A19 C500	CONQUEST Food Process & Oven Cleaner 5L Jerry Can	160