

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

1 Identification

- **Product identifier**
- **Trade name:** Deep Fat Fryer Cleaner
- **Article number:** 1602 PK
- **Details of the supplier of the safety data sheet**
- **Manufacturer/Supplier:**
Power Kleen Corporation
101 South Bayview Blvd.
OLDSMAR, FL 34677
USA
- **Information department:** Product Safety Department
- **Emergency telephone number:** ChemTel Inc. (800) 255-3924 Intl. +01 (813) 248-0585



2 Hazard(s) identification

- **Classification of the substance or mixture**



GHS05 Corrosion

Skin Corr. 1A H314 Causes severe skin burns and eye damage.



GHS07

STOT SE 3 H335 May cause respiratory irritation.

- **Label elements**
- **GHS label elements** The product is classified and labeled according to the Globally Harmonized System (GHS).
- **Hazard pictograms**



GHS05 GHS07

- **Signal word** Danger
- **Hazard-determining components of labeling:**
disodium metasilicate
sodium hydroxide
- **Hazard statements**
Causes severe skin burns and eye damage.
May cause respiratory irritation.
- **Precautionary statements**
If medical advice is needed, have product container or label at hand.
Keep out of reach of children.
Read label before use.
Do not breathe dust/fume/gas/mist/vapours/spray.
IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower.
IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do.
Continue rinsing.
Specific treatment (see on this label).

(Contd. on page 2)

USA

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: Deep Fat Fryer Cleaner

(Contd. of page 1)

Store locked up.

Dispose of contents/container in accordance with local/regional/national/international regulations.

· **Classification system:**

· **NFPA ratings (scale 0 - 4)**



Health = 4

Fire = 0

Reactivity = 0

· **HMIS-ratings (scale 0 - 4)**



Health = 4

Fire = 0

Reactivity = 0

· **Other hazards**

· **Results of PBT and vPvB assessment**

· **PBT:** Not applicable.

· **vPvB:** Not applicable.

3 Composition/information on ingredients

· **Chemical characterization: Mixtures**

· **Description:** Mixture of the substances listed below with nonhazardous additions.

· **Dangerous components:**

6834-92-0	disodium metasilicate	25-50%
1310-73-2	sodium hydroxide	25-50%
497-19-8	sodium carbonate	25-50%
26447-10-9	Sodium Alkyl Napthalene Sulfonate	≤ 2.5%

4 First-aid measures

· **Description of first aid measures**

· **General information:**

Immediately remove any clothing soiled by the product.

Symptoms of poisoning may even occur after several hours; therefore medical observation for at least 48 hours after the accident.

· **After inhalation:**

Call a doctor immediately.

Use a respiration bag or breathing device.

Do not use mouth to mouth or mouth to nose resuscitation.

In case of unconsciousness place patient stably in side position for transportation.

· **After skin contact:** Immediately wash with water and soap and rinse thoroughly.

· **After eye contact:**

Remove contact lenses if able to do so.

Rinse opened eye for several minutes under running water. Then consult a doctor.

· **After swallowing:**

Do not induce vomiting; immediately call for medical help.

A person vomiting while lying on their back should be turned onto their side.

Immediately call a doctor.

Drink copious amounts of water and provide fresh air. Immediately call a doctor.

(Contd. on page 3)

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: Deep Fat Fryer Cleaner

(Contd. of page 2)

- **Most important symptoms and effects, both acute and delayed**
Nausea
Cramp
Corrosive and extremely irritating to all tissues.
Gastric or intestinal disorders
- **Danger** Danger of gastric perforation.
- **Indication of any immediate medical attention and special treatment needed**
Medical supervision for at least 48 hours.

5 Fire-fighting measures

- **Extinguishing media**
- **Suitable extinguishing agents:**
CO₂, extinguishing powder or water spray. Fight larger fires with water spray or alcohol resistant foam.
- **Special hazards arising from the substance or mixture** No further relevant information available.
- **Advice for firefighters**
- **Protective equipment:** No special measures required.

6 Accidental release measures

- **Personal precautions, protective equipment and emergency procedures**
Wear protective equipment. Keep unprotected persons away.
- **Environmental precautions:** Do not allow to enter sewers/ surface or ground water.
- **Methods and material for containment and cleaning up:**
Use neutralizing agent.
Dispose contaminated material as waste according to item 13.
Ensure adequate ventilation.
- **Reference to other sections**
See Section 7 for information on safe handling.
See Section 8 for information on personal protection equipment.
See Section 13 for disposal information.

7 Handling and storage

- **Precautions for safe handling** Thorough dedusting.
- **Information about protection against explosions and fires:** No special measures required.
- **Conditions for safe storage, including any incompatibilities**
- **Storage:**
- **Requirements to be met by storerooms and receptacles:**
Unsuitable material for receptacle: glass or ceramic.
Unsuitable material for receptacle: aluminium.
Provide alkali-resistant floor.
- **Information about storage in one common storage facility:**
Store away from water.
Store away from foodstuffs.
- **Further information about storage conditions:**
This product is hygroscopic.
Protect from humidity and water.
Keep receptacle tightly sealed.

(Contd. on page 4)

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: Deep Fat Fryer Cleaner

(Contd. of page 3)

· **Specific end use(s)** No further relevant information available.

8 Exposure controls/personal protection

· **Additional information about design of technical systems:** No further data; see item 7.· **Control parameters**· **Components with limit values that require monitoring at the workplace:**

1310-73-2 sodium hydroxide

PEL Long-term value: 2 mg/m³REL Ceiling limit value: 2 mg/m³TLV Ceiling limit value: 2 mg/m³· **Additional information:** The lists that were valid during the creation were used as basis.· **Exposure controls**· **Personal protective equipment:**· **General protective and hygienic measures:**

Keep away from foodstuffs, beverages and feed.

Immediately remove all soiled and contaminated clothing.

Wash hands before breaks and at the end of work.

Avoid contact with the eyes and skin.

· **Breathing equipment:**

In case of brief exposure or low pollution use respiratory filter device. In case of intensive or longer exposure use respiratory protective device that is independent of circulating air.

· **Protection of hands:**

Protective gloves

The glove material has to be impermeable and resistant to the product/ the substance/ the preparation.

Selection of the glove material on consideration of the penetration times, rates of diffusion and the degradation

· **Material of gloves**

Neoprene gloves

Fluorocarbon rubber (Viton)

Butyl rubber, BR

The selection of the suitable gloves does not only depend on the material, but also on further marks of quality and varies from manufacturer to manufacturer. As the product is a preparation of several substances, the resistance of the glove material can not be calculated in advance and has therefore to be checked prior to the application.

· **Penetration time of glove material**

The exact break through time has to be found out by the manufacturer of the protective gloves and has to be observed.

· **Not suitable are gloves made of the following materials:**

Leather gloves

Strong gloves

· **Eye protection:**

Tightly sealed goggles

· **Body protection:**

Boots

(Contd. on page 5)

USA

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: Deep Fat Fryer Cleaner

Alkaline resistant protective clothing
Apron

(Contd. of page 4)

9 Physical and chemical properties

· **Information on basic physical and chemical properties**

· **General Information**

· **Appearance:**

Form: Solid in various forms

Color: Light yellow

· **Odor:** Odorless

· **Odour threshold:** Not determined.

· **pH-value at 20 °C (68 °F):** 14

· **Change in condition**

Melting point/Melting range: Undetermined.

Boiling point/Boiling range: > 999 °C (> 1830 °F)

· **Flash point:** Not applicable.

· **Flammability (solid, gaseous):** Not determined.

· **Ignition temperature:**

Decomposition temperature: Not determined.

· **Auto igniting:** Product is not selfigniting.

· **Danger of explosion:** Product does not present an explosion hazard.

· **Explosion limits:**

Lower: Not determined.

Upper: Not determined.

· **Vapor pressure:** Not applicable.

· **Density:** Not determined.

· **Relative density** Not determined.

· **Vapour density** Not applicable.

· **Evaporation rate** Not applicable.

· **Solubility in / Miscibility with**

Water: Soluble.

· **Partition coefficient (n-octanol/water):** Not determined.

· **Viscosity:**

Dynamic: Not applicable.

Kinematic: Not applicable.

· **Solvent content:**

Organic solvents: 0.0 %

Solids content: 100.0 %

· **Other information** No further relevant information available.

USA

(Contd. on page 6)

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: Deep Fat Fryer Cleaner

(Contd. of page 5)

10 Stability and reactivity

- **Reactivity**
- **Chemical stability**
- **Thermal decomposition / conditions to be avoided:** No decomposition if used according to specifications.
- **Possibility of hazardous reactions**
 - Reacts with acids.
 - Corrodes aluminium.
- **Conditions to avoid** No further relevant information available.
- **Incompatible materials:** No further relevant information available.
- **Hazardous decomposition products:** No dangerous decomposition products known.

11 Toxicological information

- **Information on toxicological effects**
- **Acute toxicity:**

- **LD/LC50 values that are relevant for classification:**

6834-92-0 disodium metasilicate

Oral	LD50	1280 mg/kg (rat)
------	------	------------------

1310-73-2 sodium hydroxide

Oral	LD50	2000 mg/kg (rat)
------	------	------------------

- **Primary irritant effect:**
 - **on the skin:** Strong caustic effect on skin and mucous membranes.
 - **on the eye:** Strong caustic effect.
- **Sensitization:** No sensitizing effects known.
- **Additional toxicological information:**

The product shows the following dangers according to internally approved calculation methods for preparations:

Harmful
Corrosive
Irritant

Swallowing will lead to a strong caustic effect on mouth and throat and to the danger of perforation of esophagus and stomach.

- **Carcinogenic categories**

- **IARC (International Agency for Research on Cancer)**

I

- **NTP (National Toxicology Program)**

None of the ingredients is listed.

- **OSHA-Ca (Occupational Safety & Health Administration)**

None of the ingredients is listed.

12 Ecological information

- **Toxicity**
- **Aquatic toxicity:** No further relevant information available.
- **Persistence and degradability** No further relevant information available.
- **Bioaccumulative potential** No further relevant information available.
- **Mobility in soil** No further relevant information available.

(Contd. on page 7)

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: **Deep Fat Fryer Cleaner**

(Contd. of page 6)

- **Additional ecological information:**

- **General notes:**

Water hazard class 1 (Self-assessment): slightly hazardous for water

Do not allow undiluted product or large quantities of it to reach ground water, water course or sewage system.

Must not reach bodies of water or drainage ditch undiluted or unneutralized.

Rinse off of bigger amounts into drains or the aquatic environment may lead to increased pH-values. A high pH-value harms aquatic organisms. In the dilution of the use-level the pH-value is considerably reduced, so that after the use of the product the aqueous waste, emptied into drains, is only low water-dangerous.

- **Results of PBT and vPvB assessment**

- **PBT:** Not applicable.

- **vPvB:** Not applicable.

- **Other adverse effects** No further relevant information available.

13 Disposal considerations

- **Waste treatment methods**

- **Recommendation:**

Must not be disposed of together with household garbage. Do not allow product to reach sewage system.

- **Uncleaned packagings:**

- **Recommendation:** Disposal must be made according to official regulations.

- **Recommended cleansing agent:** Water, if necessary with cleansing agents.

14 Transport information

- **UN-Number**

- **DOT, IMDG, IATA**

UN3262

- **UN proper shipping name**

- **DOT**

- **IMDG, IATA**

Corrosive solid, basic, inorganic, n.o.s. (Sodium hydroxide)

CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (SODIUM HYDROXIDE)

- **Transport hazard class(es)**

- **DOT**



- **Class**

8 Corrosive substances

- **Label**

8

- **IMDG, IATA**



- **Class**

8 Corrosive substances

- **Label**

8

- **Packing group**

- **DOT, IMDG, IATA**

II

(Contd. on page 8)

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: Deep Fat Fryer Cleaner

(Contd. of page 7)

· Environmental hazards:	
· Marine pollutant:	No
· Special precautions for user	
· Danger code (Kemler):	80
· EMS Number:	F-A,S-B
· Segregation groups	Alkalis
· Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code	Not applicable.
· Transport/Additional information:	
· DOT	
· Quantity limitations	On passenger aircraft/rail: 15 kg On cargo aircraft only: 50 kg
· IMDG	
· Limited quantities (LQ)	1 kg
· Excepted quantities (EQ)	Code: E2 Maximum net quantity per inner packaging: 30 g Maximum net quantity per outer packaging: 500 g
· UN "Model Regulation":	UN3262, Corrosive solid, basic, inorganic, n.o.s. (Sodium hydroxide), 8, II

15 Regulatory information

- Safety, health and environmental regulations/legislation specific for the substance or mixture
- Sara

· Section 355 (extremely hazardous substances):

None of the ingredients is listed.

· Section 313 (Specific toxic chemical listings):

None of the ingredients is listed.

· TSCA (Toxic Substances Control Act):

6834-92-0	disodium metasilicate
1310-73-2	sodium hydroxide
497-19-8	sodium carbonate
7757-82-6	sodium sulphate
26447-10-9	Sodium Alkyl Naphthalene Sulfonate
66455-15-0	C10-12 6 Mole Linear Alcohol Ethoxylate

· Proposition 65

· Chemicals known to cause cancer:

None of the ingredients is listed.

· Chemicals known to cause reproductive toxicity for females:

None of the ingredients is listed.

· Chemicals known to cause reproductive toxicity for males:

None of the ingredients is listed.

(Contd. on page 9)

Safety Data Sheet

acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: Deep Fat Fryer Cleaner

(Contd. of page 8)

· **Chemicals known to cause developmental toxicity:**

None of the ingredients is listed.

· **Carcinogenic categories**

· **EPA (Environmental Protection Agency)**

None of the ingredients is listed.

· **TLV (Threshold Limit Value established by ACGIH)**

None of the ingredients is listed.

· **NIOSH-Ca (National Institute for Occupational Safety and Health)**

None of the ingredients is listed.

· **GHS label elements** The product is classified and labeled according to the Globally Harmonized System (GHS).

· **Hazard pictograms**



GHS05 GHS07

· **Signal word** Danger

· **Hazard-determining components of labeling:**

disodium metasilicate

sodium hydroxide

· **Hazard statements**

Causes severe skin burns and eye damage.

May cause respiratory irritation.

· **Precautionary statements**

If medical advice is needed, have product container or label at hand.

Keep out of reach of children.

Read label before use.

Do not breathe dust/fume/gas/mist/vapours/spray.

IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower.

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do.

Continue rinsing.

Specific treatment (see on this label).

Store locked up.

Dispose of contents/container in accordance with local/regional/national/international regulations.

· **Chemical safety assessment:** A Chemical Safety Assessment has not been carried out.

16 Other information

This information is based on our present knowledge. However, this shall not constitute a guarantee for any specific product features and shall not establish a legally valid contractual relationship.

01/23/2014

· **Department issuing MSDS:** Environment protection department.

· **Date of preparation / last revision**

10/29/2014 / -

2/4/2014

· **Abbreviations and acronyms:**

ADR: Accord européen sur le transport des marchandises dangereuses par Route (European Agreement concerning the International Carriage of Dangerous Goods by Road)

IMDG: International Maritime Code for Dangerous Goods

DOT: US Department of Transportation

(Contd. on page 10)

Safety Data Sheet
acc. to OSHA HCS

Printing date 10/29/2014

Reviewed on 01/24/2014

Trade name: Deep Fat Fryer Cleaner

(Contd. of page 9)

*IATA: International Air Transport Association**ACGIH: American Conference of Governmental Industrial Hygienists**EINECS: European Inventory of Existing Commercial Chemical Substances**ELINCS: European List of Notified Chemical Substances**CAS: Chemical Abstracts Service (division of the American Chemical Society)**NFPA: National Fire Protection Association (USA)**HMIS: Hazardous Materials Identification System (USA)**LC50: Lethal concentration, 50 percent**LD50: Lethal dose, 50 percent**Skin Corr. 1A: Skin corrosion/irritation, Hazard Category 1A**STOT SE 3: Specific target organ toxicity - Single exposure, Hazard Category 3*

USA