

Safety Data Sheet

according to 1907/2006/EC (REACH), 1272/2008/EC (CLP), and OSHA
GHS

Printing date: 15.08.2016

Revision: 15.08.2016

SECTION 1: Identification of the substance/mixture and of the company/undertaking

- **1.1 Product identifier**

- **Trade name:** Deep Fat Fryer Cleaner v.3

- **Article number:** 100103; 100128; 200409

- **1.2 Relevant identified uses of the substance or mixture and uses advised against**
No further relevant information available.

- **Application of the substance / the mixture:** Industrial cleaner

- **1.3 Details of the supplier of the Safety Data Sheet**

- **Manufacturer/Supplier:**

Theochem Laboratories
7373 Rowlett Park Drive
Tampa, FL 33610
Phone: 813-237-6463



- **1.4 Emergency telephone number:**

ChemTel Inc.
(800)255-3924, +1 (813)248-0585

SECTION 2: Hazards identification

- **2.1 Classification of the substance or mixture**

- **Classification according to Regulation (EC) No 1272/2008**

Classifications listed are applicable to the OSHA GHS Hazard Communication Standard (29CFR1910.1200).

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

- **2.2 Label elements**

- **Labelling according to Regulation (EC) No 1272/2008**

The product is classified and labelled according to the Globally Harmonized System within the United States.

The product is classified and labelled according to the CLP regulation.

- **Hazard pictograms**



GHS05

- **Signal word** Danger

- **Hazard-determining components of labelling:**

sodium hydroxide

- **Hazard statements**

H314 Causes severe skin burns and eye damage.

- **Precautionary statements**

P260	Do not breathe dust.
P264	Wash thoroughly after handling.
P280	Wear protective gloves / eye protection.

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P303+P361+P353 IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.

P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P310 Immediately call a POISON CENTER/doctor.

P321 Specific treatment (see on this label).

P304+P340 IF INHALED: Remove person to fresh air and keep comfortable for breathing.

P363 Wash contaminated clothing before reuse.

P301+P330+P331 IF SWALLOWED: rinse mouth. Do NOT induce vomiting.

P405 Store locked up.

P501 Dispose of contents/container in accordance with local/regional/national/international regulations.

· **NFPA ratings (scale 0 - 4)**



· **HMIS-ratings (scale 0 - 4)**



· **2.3 Other hazards**

· **Results of PBT and vPvB assessment**

· **PBT:** Not applicable.

· **vPvB:** Not applicable.

SECTION 3: Composition/information on ingredients

· **3.2 Mixtures**

· **Components:**

CAS: 497-19-8 EINECS: 207-838-8 Index number: 011-005-00-2	sodium carbonate ⚠ Eye Irrit. 2, H319	50-100%
CAS: 1310-73-2 EINECS: 215-185-5 Index number: 011-002-00-6	sodium hydroxide ⚠ Met. Corr. 1, H290; Skin Corr. 1A, H314; Eye Dam. 1, H318	25-50%
CAS: 68131-39-5 NLP: 500-195-7	alcohols, C12-15, ethoxylated ⚠ Aquatic Acute 1, H400 ⚠ Aquatic Chronic 3, H412	< 10%

· **Additional information:**

For the listed ingredient(s), the identity and/or exact percentages are being withheld as a trade secret.

For the wording of the listed Hazard Statements refer to section 16.

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SECTION 4: First aid measures

· 4.1 Description of first aid measures

· After inhalation:

Supply fresh air; consult doctor in case of complaints.
Provide oxygen treatment if affected person has difficulty breathing.

· After skin contact:

Brush off loose particles from skin.
Immediately remove any clothing soiled by the product.
Immediately rinse with water.
If skin irritation continues, consult a doctor.
Seek immediate medical help for blistering or open wounds.

· After eye contact:

Remove contact lenses if worn, if possible.
Rinse opened eye for several minutes under running water. Then consult a doctor.

· After swallowing:

Rinse out mouth and then drink plenty of water.
Do not induce vomiting; call for medical help immediately.

· 4.2 Most important symptoms and effects, both acute and delayed

Strong caustic effect on skin and mucous membranes.
Danger of severe eye injury.
Gastric or intestinal disorders.

Nausea

· Hazards:

Danger of gastric perforation.
Causes serious eye damage.

· 4.3 Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

SECTION 5: Firefighting measures

· 5.1 Extinguishing media

· Suitable extinguishing agents:

The product is not flammable.
Use fire extinguishing methods suitable to surrounding conditions.

· For safety reasons unsuitable extinguishing agents: None.

· 5.2 Special hazards arising from the substance or mixture

Formation of toxic gases is possible during heating or in case of fire.

· 5.3 Advice for firefighters

· Protective equipment:

Wear self-contained respiratory protective device.
Wear fully protective suit.

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SECTION 6: Accidental release measures

· 6.1 Personal precautions, protective equipment and emergency procedures

Use respiratory protective device against the effects of fumes/dust/aerosol.

Wear protective equipment. Keep unprotected persons away.

Ensure adequate ventilation

· 6.2 Environmental precautions

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

· 6.3 Methods and material for containment and cleaning up

Pick up mechanically.

Send for recovery or disposal in suitable receptacles.

Clean the affected area carefully; suitable cleaners are:

Warm water

· 6.4 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.

SECTION 7: Handling and storage

· 7.1 Precautions for safe handling

Prevent formation of dust.

Any unavoidable deposit of dust must be regularly removed.

Avoid contact with the eyes and skin.

Keep out of reach of children.

· Information about fire - and explosion protection: No special measures required.

· 7.2 Conditions for safe storage, including any incompatibilities

· Storage:

· Requirements to be met by storerooms and receptacles:

Avoid storage near extreme heat, ignition sources or open flame.

Protect from humidity and water.

Unsuitable material for receptacle: glass or ceramic.

Unsuitable material for receptacle: steel.

Unsuitable material for receptacle: aluminium.

Store only in the original receptacle.

· Information about storage in one common storage facility:

Store away from foodstuffs.

Do not store together with oxidising and acidic materials.

· Further information about storage conditions:

Keep container tightly sealed.

This product is hygroscopic.

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

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SECTION 8: Exposure controls/personal protection

· 8.1 Control parameters

· Ingredients with limit values that require monitoring at the workplace:

1310-73-2 sodium hydroxide

PEL (USA)	Long-term value: 2 mg/m ³
REL (USA)	Ceiling limit: 2 mg/m ³
TLV (USA)	Ceiling limit: 2 mg/m ³

- **DNELs:** No further relevant information available.
- **PNECs:** No further relevant information available.

· 8.2 Exposure controls

· Personal protective equipment:

· General protective and hygienic measures:

The usual precautionary measures are to be adhered to when handling chemicals.

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.

Do not inhale dust / smoke / mist.

· Respiratory protection:

Not required under normal conditions of use.

Use suitable respiratory protective device in case of insufficient ventilation.

Use suitable respiratory protective device when high concentrations are present.

For spills, respiratory protection may be advisable.

· Protection of hands:



Protective gloves

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

· Eye protection:

Contact lenses should not be worn.



Safety glasses

· Body protection: Alkaline resistant protective clothing

· Limitation and supervision of exposure into the environment:

No further relevant information available.

· Risk management measures: See Section 7 for additional information.

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SECTION 9: Physical and chemical properties

· 9.1 Information on basic physical and chemical properties

· Appearance

Form:	Powder
Colour:	Light brown
Odour:	Odourless
Odour threshold:	Not determined.

pH-value:	Alkaline
Melting point/Melting range:	Not determined.
Boiling point/Boiling range:	1390 °C (2534 °F)

Flash point:	Not applicable.
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Flammability (solid, gaseous):	Not determined.
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Auto/Self-ignition temperature:	Not determined.
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Decomposition temperature:	Not determined.
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Danger of explosion:	Product does not present an explosion hazard.
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· Explosion limits

Lower:	Not determined.
Upper:	Not determined.

Vapour pressure:	Not applicable.
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· Density:

Relative density:	2,1
Vapour density:	Not applicable.
Evaporation rate:	Not applicable.

Solubility in / Miscibility with water:	Insoluble.
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Partition coefficient (n-octanol/water):	Not determined.
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· Viscosity

Dynamic:	Not applicable.
Kinematic:	Not applicable.

9.2 Other information	No further relevant information available.
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SECTION 10: Stability and reactivity

10.1 Reactivity	No further relevant information available.
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· 10.2 Chemical stability

Thermal decomposition / conditions to be avoided:	No decomposition if used and stored according to specifications.
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· 10.3 Possibility of hazardous reactions

Strong exothermic reaction with acids.

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- Corrosive action on metals.
- Toxic fumes may be released if heated above the decomposition point.
- Heating occurs when water is added.
- Attacks materials containing glass and silicate.
- **10.4 Conditions to avoid** Moisture.
- **10.5 Incompatible materials** Strong acids
- **10.6 Hazardous decomposition products** Corrosive gases/vapours

SECTION 11: Toxicological information

- **11.1 Information on toxicological effects**
- **Acute toxicity:** Based on available data, the classification criteria are not met.

· LD/LC50 values relevant for classification:
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497-19-8 sodium carbonate

Oral LD50 4090 mg/kg (rat)

- **Primary irritant effect**
- **Skin corrosion/irritation:**
Causes severe skin burns and eye damage.
- **Serious eye damage/irritation:**
Causes severe skin burns and eye damage.
- **Respiratory or skin sensitisation:** Based on available data, the classification criteria are not met.

- **Carcinogenic categories**

· IARC (International Agency for Research on Cancer):
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None of the ingredients are listed.

· NTP (National Toxicology Program):

None of the ingredients are listed.

· OSHA-Ca (Occupational Safety & Health Administration):

None of the ingredients are listed.

- **Probable routes of exposure:**

- Ingestion.
- Inhalation
- Eye contact.
- Skin contact.

- **Germ cell mutagenicity:** Based on available data, the classification criteria are not met.
- **Carcinogenicity:** Based on available data, the classification criteria are not met.
- **Reproductive toxicity:** Based on available data, the classification criteria are not met.
- **STOT-single exposure:** Based on available data, the classification criteria are not met.
- **STOT-repeated exposure:** Based on available data, the classification criteria are not met.
- **Aspiration hazard:** Based on available data, the classification criteria are not met.

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SECTION 12: Ecological information

- **12.1 Toxicity**
- **Aquatic toxicity:** No further relevant information available.
- **12.2 Persistence and degradability** No further relevant information available.
- **12.3 Bioaccumulative potential** No further relevant information available.
- **12.4 Mobility in soil** No further relevant information available.
- **Ecotoxicological effects:**
- **Remark:** After neutralisation a reduction of the harming action may be recognised.
- **Additional ecological information:**
- **General notes:**
Do not allow undiluted product or large quantities of it to reach ground water, water course or sewage system.
Rinse off of bigger amounts into drains or the aquatic environment may lead to increased pH-values. A high pH-value harms aquatic organisms. If the dilution of the use-level pH-value is considerably reduced, the aqueous waste, emptied into drains, is only low water-dangerous.
Must not reach sewage water or drainage ditch undiluted or unneutralised.
- **12.5 Results of PBT and vPvB assessment**
- **PBT:** Not applicable.
- **vPvB:** Not applicable.
- **12.6 Other adverse effects** No further relevant information available.

SECTION 13: Disposal considerations

- **13.1 Waste treatment methods**
- **Recommendation**
Small amounts may be diluted with plenty of water and washed away. Dispose of larger amounts in accordance with Local Authority requirements.
The user of this material has the responsibility to dispose of unused material, residues and containers in compliance with all relevant local, state and federal laws and regulations regarding treatment, storage and disposal for hazardous and nonhazardous wastes.
- **Uncleaned packaging:**
- **Recommendation:** Disposal must be made according to official regulations.
- **Recommended cleansing agents:** Water, if necessary together with cleansing agents.

SECTION 14: Transport information

- | | |
|-------------------------------------|----------------------------------|
| 14.1 UN-Number | |
| · DOT, ADR, IMDG, IATA | UN1823 |
| 14.2 UN proper shipping name | |
| · DOT, IATA | Sodium hydroxide, solid, mixture |
| · ADR, IMDG | SODIUM HYDROXIDE, SOLID, MIXTURE |

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· **14.3 Transport hazard class(es)**

· **DOT**



· **Class** 8 Corrosive substances.
 · **Label** 8

· **ADR**



· **Class** 8 (C6) Corrosive substances.
 · **Label** 8

· **IMDG, IATA**



· **Class** 8 Corrosive substances.
 · **Label** 8

· **14.4 Packing group**

· **DOT, ADR, IMDG, IATA** II

· **14.5 Environmental hazards:**

· **Marine pollutant:** No

· **14.6 Special precautions for user**

· **Danger code (Kemler):** Warning: Corrosive substances.
 80
 · **EMS Number:** F-A,S-B
 · **Segregation groups** Alkalis

· **14.7 Transport in bulk according to Annex II
of Marpol and the IBC Code**

Not applicable.

· **Transport/Additional information:**

· **ADR**



Limited Quantity for packages less than 30 kg and inner packagings less than 1 kg.

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· **IMDG**

Limited Quantity for packages less than 30 kg and inner packagings less than 1 kg.

· **IATA**

Limited Quantity for packages less than 30 kg and inner packagings less than 5 kg.

· **DOT**

Limited Quantity for packages less than 30 kg and inner packagings less than 1 kg.

SECTION 15: Regulatory information

· **15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture**

- **United States (USA)**
- **SARA**

· **Section 355 (extremely hazardous substances):**

None of the ingredients are listed.

· **Section 313 (Specific toxic chemical listings):**

7758-29-4 | pentasodium triphosphate

· **TSCA (Toxic Substances Control Act):**

All ingredients are listed.

· **Proposition 65 (California):**· **Chemicals known to cause cancer:**

None of the ingredients are listed.

· **Chemicals known to cause reproductive toxicity for females:**

None of the ingredients are listed.

· **Chemicals known to cause reproductive toxicity for males:**

None of the ingredients are listed.

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

None of the ingredients are listed.

· **Carcinogenic Categories**· **EPA (Environmental Protection Agency)**

None of the ingredients are listed.

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

None of the ingredients are listed.

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

None of the ingredients are listed.

· **Canadian Domestic Substances List (DSL)**

All ingredients are listed.

· **Other regulations, limitations and prohibitive regulations**

· **Substances of very high concern (SVHC) according to REACH, Article 57**

None of the ingredients are listed.

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

SECTION 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.

· **Relevant phrases**

H290 May be corrosive to metals.
 H314 Causes severe skin burns and eye damage.
 H318 Causes serious eye damage.
 H319 Causes serious eye irritation.
 H400 Very toxic to aquatic life.
 H412 Harmful to aquatic life with long lasting effects.

· **Abbreviations and acronyms:**

ADR: European Agreement concerning the International Carriage of Dangerous Goods by Road
 IMDG: International Maritime Code for Dangerous Goods
 DOT: US Department of Transportation
 IATA: International Air Transport Association
 GHS: Globally Harmonised System of Classification and Labelling of Chemicals
 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)
 DNEL: Derived No-Effect Level (REACH)
 PNEC: Predicted No-Effect Concentration (REACH)
 LC50: Lethal concentration, 50 percent
 LD50: Lethal dose, 50 percent
 PBT: Persistent, Bioaccumulative and Toxic
 SVHC: Substances of Very High Concern
 vPvB: very Persistent and very Bioaccumulative
 NIOSH: National Institute for Occupational Safety
 OSHA: Occupational Safety & Health
 LDLo: Lowest Lethal Dose Observed
 Met. Corr. 1: Corrosive to metals – Category 1
 Skin Corr. 1A: Skin corrosion/irritation – Category 1A
 Eye Dam. 1: Serious eye damage/eye irritation – Category 1
 Eye Irrit. 2: Serious eye damage/eye irritation – Category 2
 Aquatic Acute 1: Hazardous to the aquatic environment - acute aquatic hazard – Category 1
 Aquatic Chronic 3: Hazardous to the aquatic environment - long-term aquatic hazard – Category 3

· **Sources**

SDS Prepared by:
 ChemTel Inc.

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