

## LANCHEM RESTAURANT AND FACTORY CLEANER

*LanChem Restaurant and Factory Cleaner* is a virtual one-product cleaning system, for use on restaurant equipment, floors, sinks, walls, partitions, etc. *LanChem Restaurant and Factory Cleaner* is a multi-purpose cleaner.

*LanChem Restaurant and Factory Cleaner* removes oil, dirt and grease build up on machinery.

### DIRECTIONS

Use full strength or diluted in up to 4 parts of water. Apply to surface by spraying, mopping or brush. Do not use on varnished surfaces. For painted surfaces test on a small area first.

### SPECIFICATIONS

Appearance.....White opaque  
pH.....8.0-10.0  
Flashpoint.....Not available  
Storage Stability.....Excellent, up to one (1) year  
Solubility.....Excellent

<p><b>Packaging</b> 4L, 18L, 208L</p>
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# MATERIAL SAFETY DATA SHEET

## SECTION I – PRODUCT NAME AND MANUFACTURER

**Trade Name:** LanChem Restaurant and Factory Cleaner  
**Manufacturer Name and Address:**  
Langston Roach Industries Limited  
106 Saddle Road, San Juan, Trinidad, W.I.  
Tel: 1-868-674-0216 Fax: 1-868-675-3654

## SECTION II – COMPOSITION

Contains	Parts (%)
Water	> 80
Sodium Metasilicate	3-5
Sodium Hydroxide	3-5
Glycol Ether DPM	2-4
Sulphonic Acid 96%	1-3
Phenol-free Nonionic Surfactant	0.3-0.6

## SECTION III – DESCRIPTION OF HAZARDS

**General:** None  
**Inhalation:** Inhalation of mist can cause lung irritation.  
**Skin:** Prolonged contact may cause irritation.  
**Eyes:** Direct contact with product may cause irritation and severe burns.

## SECTION IV – FIRST AID MEASURES

**General:** None  
**Inhalation:** Move to fresh air, support respiration.  
**Ingestion:** Do not induce vomiting. Give victim 3-4 glasses of water. Get medical attention immediately.  
**Skin:** Rinse away with water.  
**Eyes:** Immediately flush eyes with running water for at least 15 minutes.

## SECTION V – FIRE-FIGHTING MEASURES

**Inflammatory:** No  
**Extinguisher:** N/A

## SECTION VI – ACCIDENTAL RELEASE MEASURES

**General:** Rinse away with water.  
**Water contamination:** Dilute with further amounts of water.  
**Contamination of land:** Rinse away with water.

## SECTION VII – HANDLING AND STORAGE

**Rules defining care as to use:** Do not store above 55°C.  
**Rules defining care as to storage:** Keep containers closed when not in use and upright to prevent leakage.  
**Handling:** Wear personal protection equipment. Do not mix with strong acids.

## SECTION VIII – EXPOSURE CONTROLS/PERSONAL PROTECTION

**Preventive measures protective equipment, etc.:** The use of gloves is recommended.

## SECTION IX – PHYSICAL AND CHEMICAL PROPERTIES

**Appearance:** White opaque liquid, soluble in water, no odor.  
**pH** 8.0 -10.0

## SECTION X – STABILITY AND REACTIVITY

Stable liquid. Do not mix with other cleaning agents. Avoid elevated temperatures.

## SECTION XI – TOXICOLOGICAL INFORMATION

**Medical personnel:** LanChem Restaurant and Factory Cleaner contains the ingredients listed in (2). May cause abdominal discomfort, nausea/vomiting and diarrhea on ingestion. Basic liquid.  
**Health control:** N.Av.

## SECTION XII – DISPOSAL CONSIDERATION

**Disposal:** Can be rinsed with effluent entering sewer system

## SECTION XIII – TRANSPORTATION INFORMATION

**General:** 4L to 208L plastic containers.  
**Transport and danger class:** Not subject to restriction.

## SECTION XIV – REGULATORY INFORMATION

**Labeling of packages:** The product is labeled in accordance with TTBS Standard TTS 21 10 500: Part 15: 1998

## SECTION XV – OTHER INFORMATION

None

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