Tel: 01626 355177
Email: info@aukhygiene.com



Windmill - Combi Oven Cleaner - 5L

Variant code: 04-480

Windmill Combi Oven Cleaner is a professional-grade cleaning detergent designed to deliver **powerful degreasing and hygiene performance** in commercial combination ovens. Engineered for use with combi steamers, it ensures effective removal of grease, carbon deposits and food residues while maintaining equipment performance.

This highly concentrated formulation is optimised for use with **automatic and in-built cleaning cycles**, making it suitable for all major brands of combi ovens. It rapidly breaks down **carbonised grease, oils and baked-on grime**, reducing cleaning time and improving operational efficiency in busy kitchen environments.

The non-corrosive formulation is safe for use on internal oven components, including **stainless steel, glass and seals**, when used as directed. By removing residual build-up, it helps maintain **efficient heat transfer**, supporting energy efficiency and extending the service life of the appliance.

Supplied in a **5L format**, this product is ideal for high-volume catering environments where consistent cleaning performance and cost efficiency are essential.

Product Features

- Professional **combi oven cleaning detergent**
- Highly concentrated **alkaline degreasing formulation**
- Designed for **automatic cleaning systems**
- Removes **carbonised grease and baked-on residues**
- Non-corrosive when used as directed
- Suitable for **commercial catering environments**

Product Benefits

- Reduces cleaning time and labour requirements
- Maintains **hygiene and food safety**

Tel: 01626 355177
Email: info@aukhygiene.com

standards
- Improves oven efficiency and performance
- Helps extend the lifespan of kitchen equipment
- Supports consistent and reliable cleaning results
- Ideal for high-use professional kitchens

Technical Characteristics

- Highly concentrated **alkaline detergent**
- Designed for use with **combi oven cleaning cycles**
- Suitable for stainless steel, glass and internal components
- Compatible with major combi oven brands
- Supplied in **5L container**
- Use in accordance with manufacturer guidelines

Applications

Windmill Combi Oven Cleaner is suitable for use in **commercial kitchens, catering facilities and food production environments** using combination ovens or combi steamers. It is ideal for maintaining **clean, efficient and hygienic cooking equipment**, particularly in high-volume operations where regular cleaning is essential for performance and compliance.

Property	Value
Fragrance	Odourless
pH	13
Volume (L)	5
Dilution	The detergent concentration should typically be used at 0.5%-2.0%. This should be adjusted via the oven control panel depending on level of soiling.
Area of Use	Ovens and grills
CLP	corrosive
How to Use	Must only be used via an integral dosing system in a combination oven, in accordance with the machine manufacturer's instructions.
Chemical Colour	Yellow