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Windmill Combi Oven Cleaner - Rinse Aid - 5L

Variant code: 04-485

Windmill Combi Oven Rinse Aid is a super concentrated rinse additive designed to deliver **spot-free finishing and effective neutralisation** of detergent residues in commercial combination ovens. Developed for use in professional catering environments, it ensures optimal cleaning results when used alongside combi oven detergents.

This high-performance formulation acts as a **neutraliser for alkaline cleaning agents**, helping to remove residual detergent and prevent streaking or spotting on oven surfaces. It leaves a **clean, streak-free finish**, maintaining the appearance and hygiene of internal oven components after each cleaning cycle.

Designed specifically for use in **combination ovens and grills**, the product must be applied via an **integral dosing system**, ensuring accurate and consistent delivery. Typical usage concentrations range from **0.2% to 1.0%**, adjustable via the oven control panel depending on the level of soiling and cleaning requirements.

By supporting effective rinsing and residue removal, the product helps maintain **efficient oven operation and consistent cleaning performance**. Supplied in a **5L format**, it is ideal for high-volume commercial kitchens requiring reliable and economical cleaning solutions.

Product Features

- Super concentrated **combi oven rinse aid**
- Neutralises **alkaline detergent residues**
- Provides **spot-free and streak-free finish**
- Designed for **integral dosing systems**
- Suitable for combination ovens and grills
- Adjustable concentration for controlled use

Product Benefits

- Ensures clean, streak-free oven surfaces
- Improves overall cleaning results and appearance
- Maintains hygiene and equipment

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performance
- Supports efficient and consistent rinse cycles
- Reduces residue build-up from detergents
- Ideal for professional catering environments

Technical Characteristics

- Concentrated rinse additive for **combi oven systems**
- Typical dosing range: **0.2% – 1.0%**
- Requires use via **integrated dosing system**
- Compatible with combi oven detergents
- Suitable for commercial kitchen equipment
- Use in accordance with manufacturer guidelines

Applications

Windmill Combi Oven Rinse Aid is suitable for use in **commercial kitchens, catering facilities and food production environments** using combination ovens or combi steamers. It is ideal for ensuring a **spot-free finish and effective rinsing** following cleaning cycles, helping maintain both the cleanliness and performance of professional cooking equipment.

Property	Value
Fragrance	Characteristic
Volume (L)	5
pH	2.5
Dilution	The detergent concentration should typically be used at 0.2%-1.0%. This should be adjusted via the oven control panel depending on level of soiling.
Area of Use	Ovens and grills
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	Blue