

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Cleaning-Tab for RATIONAL SelfCookingCenter®

Print date: 09.08.2016

Product code: 00625-0031_US_GHS

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1. Identification

Product identifier

*Cleaning-Tab for RATIONAL SelfCookingCenter®, Art.-no. 56.00.206A, 56.00.210A, 56.00.220A

Recommended use of the chemical and restrictions on use

Use of the substance/mixture

Cleaning agent for professional users only

Details of the supplier of the safety data sheet

Company name: Rational AG
 Street: Iglinger Strasse 62
 Place: D-86899 Landsberg
 Telephone: +49 (0)8191-3270 Telefax: +49 (0)8191-21735
 Responsible Department: Responsible for the safety data sheet: reinigung@rational-online.de

Emergency phone number:

In North America contact Info Trac at 1-800-535-5053
 outside USA/CA contact +49 89 19240



2. Hazard(s) identification

Classification of the chemical

Regulation (EC) No. 1272/2008

Hazard categories:
 Skin corrosion/irritation: Skin Corr. 1A
 Serious eye damage/eye irritation: Eye Dam. 1
 Hazard Statements:
 Causes severe skin burns and eye damage

Label elements

Regulation (EC) No. 1272/2008

Signal word: Danger

Pictograms:



Hazard statements

Causes severe skin burns and eye damage

Precautionary statements

Keep out of reach of children.
 If medical advice is needed, have product container or label at hand.
 Wear protective gloves/protective clothing/eye protection/face protection.
 If on skin (or hair): 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.
 If swallowed: Rinse mouth. Do NOT induce vomiting.
 Immediately call a poison center/doctor.
 Dispose of contents/container to hazardous or special waste collection point.

Hazards not otherwise classified

No data available.

3. Composition/information on ingredients

Mixtures

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Chemical characterization

Mixture containing substances listed in section 3 with additives

Hazardous components

CAS No	Components	Quantity
1310-73-2	caustic soda, sodium hydroxide	30 - < 50 %
6834-92-0	Disodium metasilicate	10 - < 20%
497-19-8	Sodium carbonate	10 - < 20 %
68154-99-4	Fatty alcohol alcoxylate	1 - < 5%

4. First-aid measures**Description of first aid measures****General information**

If you feel unwell, seek medical advice.

After inhalation

Move to fresh air in case of accidental inhalation of dusts.

Wash mouth and nasal passages with water.

After contact with skin

In case of contact with skin wash off immediately with soap and water.

Remove contaminated soaked clothing immediately.

Consult a doctor if skin irritation persists.

After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.

Consult (eye) doctor immediately.

After ingestion

Rinse out mouth and give plenty of water to drink.

Summon a doctor immediately.

Do not induce vomiting.

Most important symptoms and effects, both acute and delayed

DANGER!

Causes severe burns.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

Indication of any immediate medical attention and special treatment needed

No data available.

5. Fire-fighting measures**Extinguishing media****Suitable extinguishing media**

Product does not burn, fire-extinguishing activities according to surrounding.

Unsuitable extinguishing media

None

Specific hazards arising from the chemical

Water forms corrosive alkaline solutions.

Special protective equipment and precautions for fire-fighters

Wear self-contained breathing apparatus and protective suit.

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Additional information

Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

Use personal protective clothing.
Keep people away and stay on the upwind side.
Avoid contact with skin, eyes and clothing.

Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.
Flush rests with sufficient amount of water.

Reference to other sections

Information for disposal look up chapter 13.

7. Handling and storage

Precautions for safe handling

Advice on safe handling

No special handling advice required.

Advice on protection against fire and explosion

No special protective measures against fire required.

Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep in closed original container.

Advice on storage compatibility

Keep away from food, drink and animal feeding stuffs.
Do not store with acids.
Protect from moisture.

8. Exposure controls/personal protection

Control parameters

Exposure limits

CAS No.	Substance	ppm	mg/m ³	f/cc	Category	Origin
1310-73-2	Sodium hydroxide	-	2		TWA (8 h)	PEL
		-	-		TWA (8 h)	TLV
			2		Peak	TLV

Additional advice on limit values

Does not contain substances above concentration limits fixing an occupational exposure limit.

Exposure controls

Appropriate engineering controls

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

Protective and hygiene measures

Avoid dust formation. Take off immediately all contaminated clothing.
Avoid contact with skin, eyes and clothing.
Wash hands before breaks and immediately after handling the product.

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At work do not eat, drink, smoke or take drugs.

Eye/face protection

Eye wash bottle with pure water.
Tightly fitting goggles.

Hand protection

Protective gloves
Suitable material: NR (natural rubber), CR (polychloroprene) or NBR (nitrile rubber), category III according to EN 374
The quality of the protective gloves resistant to chemicals must be chosen as a function of the specific working place concentration and quantity of hazardous substances.
Breakthrough time (maximal wear duration):
Wear duration with occasional contact, splashes (Level 2: < 30 min): Disposable-gloves, Thickness of the glove material 0,1 mm
Wear duration with permanent contact (Level 6: < 480 min): Protective gloves, Thickness of the glove material 0,7 mm.
Breakthrough times and swelling properties of the material must be taken into consideration.

Skin protection

Light protective clothing

Respiratory protection

No personal respiratory protective equipment normally required.
Breathing apparatus (particle filter) only if dust is formed.

9. Physical and chemical properties

Information on basic physical and chemical properties

Physical state:	Tablet
Color:	White
Odor:	Characteristic

	Test method
pH-Value:	approx. 12,7 1% solution

Changes in the physical state

Initial boiling point and boiling range:	n.a.
Flash point:	n.a.
Lower explosion limits:	n.a.
Upper explosion limits:	
Ignition temperature:	n.a.

Oxidizing properties

Non oxidizing.

Vapor pressure:	n.a.
Density:	1100 g/cm ³
Water solubility: (at 20 °C)	Soluble
Partition coefficient:	n.d.
Viscosity / dynamic:	n.a.

Other information

No data available.

10. Stability and reactivity

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Reactivity

No data available.

Chemical stability

Stability: Stable

Stable under normal conditions.

Possibility of hazardous reactions

Hazardous reactions: May occur

Strong exothermic reaction with acids.

Reactions with light metals, with evolution of hydrogen.

Conditions to avoid

Protect from moisture.

Incompatible materials

Exothermic reaction with: Acids.

Hazardous decomposition products

Develops poisonous gases in contact with acids.

11. Toxicological information

Information on toxicological effects

Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

Acute toxicity

Based on available data, the classification criteria are not met.

Classification relevant LD/LC 50 values:

LD50/oral/rat: 600 - 1350 mg/kg (Disodium metasilicate)

LD50/oral/rat: 2000 mg/kg (caustic soda, sodium hydroxide)

LD50/oral/rat: > 2000 mg/kg (Fatty alcohol alcoxylate)

LD50/oral/rat: > 4900 mg/kg (Sodium carbonate)

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
497-19-8	Sodium carbonate				
	oral	LD50	4090 mg/kg	rat	IUCLID
68154-99-4	Fatty alcohol alcoxylate				
	oral	LD50	> 2000 mg/kg	rat	

Irritation and corrosivity

Causes severe skin burns and eye damage

Causes severe burns.

Irritates respiratory tract.

Danger of perforation of the gullet and of the stomach.

Sensitizing effects

Based on available data, the classification criteria are not met.

Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.

Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.

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Carcinogenicity (NTP): Not listed

Carcinogenicity (IARC): Not listed

Carcinogenicity (OSHA): Not listed

Aspiration hazard

Based on available data, the classification criteria are not met.

12. Ecological information**Ecotoxicity**

Disodium metasilicate

LC50/Brachydanio rerio/96 h = 3185 mg/l

EC50/Daphnia magna/48 h = 4857 mg/l

Sodium carbonate

LC50/Lepomis macrochirus/96 h = 300 mg/l

Fatty alcohol alcoxylate

LC50/Leuciscus idus/96 h = 0,1 - 1 mg/l

EC50/Waterplants/72 h = 0,1 - 1 mg/l

Persistence and degradability

No data available.

Bioaccumulative potential

No data available.

Mobility in soil

No data available.

Other adverse effects

No data available.

13. Disposal considerations**Waste treatment methods****Advice on disposal**

Remove in accordance with local official regulations.

Contaminated packaging

Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.

14. Transport information**US DOT 49 CFR 172.101****UN/ID number:**

UN3262

Proper shipping name:

CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (caustic soda, sodium hydroxide, Disodium metasilicate)

Transport hazard class(es):

8

Packing group:

II

Hazard label:

8

Marine transport (IMDG)**UN number:**

UN3262

UN proper shipping name:

CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (sodium hydroxide, disodium metasilicate)

Transport hazard class(es):

8

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Packing group:

II

Hazard label:

8



Limited quantity:

1 kg

EmS:

F-A, S-B

Air transport (ICAO)**UN number:**

UN3262

UN proper shipping name:

CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (sodium hydroxide, disodium metasilicate)

Transport hazard class(es):

8

Packing group:

II

Hazard label:

8



Limited quantity Passenger:

5 kg

IATA-packing instructions - Passenger:

814

IATA-max. quantity - Passenger:

15 kg

IATA-packing instructions - Cargo:

816

IATA-max. quantity - Cargo:

50 kg

Environmental hazards

ENVIRONMENTALLY HAZARDOUS: no

Special precautions for user

Take the usual precautions when handling chemicals.

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code

The transport takes place only in approved and appropriate packaging.

Other applicable information

US DOT 49 CFR 172.101 LQ: 1 kg / 1L

15. Regulatory information

U.S. Regulations**National Inventory TSCA**

All of the components are listed on the TSCA inventory.

National regulatory information

SARA Section 304 CERCLA:

Sodium hydroxide (1310-73-2): Reportable quantity = 1,000 (454) lbs. (kg)

SARA Section 311/312 Hazards:

Sodium hydroxide (1310-73-2): Immediate (acute) health hazard

Disodium metasilicate (6834-92-0): Immediate (acute) health hazard

Sodium carbonate (497-19-8): Immediate (acute) health hazard

Fatty alcohol alcoxyolate (111190-40-0): Immediate (acute) health hazard

SARA

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

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State Regulations**Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)**

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

16. Other information**Hazardous Materials Information Label (HMIS)**

Health: 3
Flammability: 0
Physical Hazard: 1

NFPA Hazard Ratings

Health: 3
Flammability: 0
Reactivity: 1
Unique Hazard:

**Changes**

Revision date: 08.08.2016
Revision No: 6,2
Changes in chapter: 1; 9; 11

Other data

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.

The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.

The delivery specifications are contained in the corresponding product sheet.

This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.

(n.a. = not applicable; n.d. = not determined)

(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)