

# Safety Data Sheet

in accordance with 29 CFR 1910.1200(g)

**Cleaning-Tab for RATIONAL SelfCooking Center®, Art. Nr. 56.00.206A, 56.00.210A, 56.00.220A**

Print date: 11.07.2014

Product code: 00625-0031\_US\_GHS

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## 1. Identification

### Product identifier

Cleaning-Tab for RATIONAL SelfCooking Center®, Art.-no. 56.00.206A, 56.00.210A, 56.00.220A

### 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.com](mailto:reinigung@rational-online.com)  
**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

Hazard categories:  
Substance or mixture corrosive to metals: Met. Corr. 1  
Skin corrosion/irritation: Skin Corr. 1A  
Serious eye damage/eye irritation: Eye Dam. 1  
Hazard Statements:  
May be corrosive to metals.  
Causes severe skin burns and eye damage.

### Label elements

Signal word: Danger  
Pictograms: corrosion



### Hazard statements

May be corrosive to metals.  
Causes severe skin burns and eye damage.

### Precautionary statements

Wear protective gloves/protective clothing/eye protection/face protection.  
If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do.  
Continue rinsing.  
Immediately call a poison center/doctor.

### Hazards not otherwise classified

No data available.

## 3. Composition/information on ingredients

### Mixtures

#### Chemical characterization

Mixture containing substances listed in section 3 with additives

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**Hazardous components**

CAS No	Components	Quantity
1310-73-2	caustic soda, sodium hydroxide	30 - <60 %
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.

**Additional information**

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

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### 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	Components	ppm	mg/m <sup>3</sup>	fib/cc	Category	Origin
1310-73-2	Sodium hydroxide	-	2		TWA (8 h)	PEL
		-	-		TWA (8 h)	TLV
		-	-		Peak	TLV
		-	C 2		Ceiling	REL
		-	C 2		Ceiling	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
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### 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/cm³
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: &gt; 2000 mg/kg (Fatty alcohol alcoxylate)

LD50/oral/rat: &gt; 4900 mg/kg (Sodium carbonate)

**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.

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**

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### 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

<b><u>UN/ID number:</u></b>	UN3262
<b><u>Proper shipping name:</u></b>	CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (caustic soda, sodium hydroxide, Disodium metasilicate)
<b><u>Transport hazard class(es):</u></b>	8
<b><u>Packing group:</u></b>	II
Hazard label:	8

### Marine transport (IMDG)

<b><u>UN number:</u></b>	UN3262
<b><u>UN proper shipping name:</u></b>	CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (sodium hydroxide, disodium metasilicate)
<b><u>Transport hazard class(es):</u></b>	8
<b><u>Packing group:</u></b>	II
Hazard label:	8



Limited quantity:	1 kg
EmS:	F-A, S-B

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### 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.

## 15. Regulatory information

### U.S. Regulations

#### National Inventory TSCA

All of the components are listed on the TSCA inventory.

#### 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.

## 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: 08.07.2014  
 Revision No: 1,1  
 Changes in chapter:

### Other data

Data of sections 4 to 8, as well as 10 to 12, do not necessarily refer to the use and the regular handling

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of the product (in this sense consult Prescribing Information and expert information), but to release of major amounts in case of accidents and irregularities.

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)

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