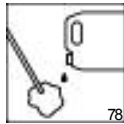
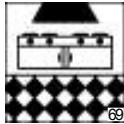


## TECHNICAL INFORMATION SHEET

# OVENCLEAN

Code No. 08059 & 08019



These pictogrammes form part of the BICS Certified Premiere Training System. Full details are available on request.

### INTRODUCTION

The Premiere range of high quality catering products has been formulated for the routine maintenance, periodic deep cleaning and hygiene control in catering establishments.

The use of the appropriate kitchen cleaning product and equipment will clean, degrease and decarbonise, enhancing the appearance and considerably improving standards of hygiene.

First class results can only be achieved using the correct products, machines and equipment within the framework of a regular cleaning programme. This range makes it possible to select a kitchen cleaning product with precisely the right characteristics for the task and equipment available.

In case of difficulty in making the correct choice or for further information on Premiere's cleaning systems and extensive range of cleaning and maintenance chemicals, equipment and machines, contact the local Premiere Representative or Head Office in Cheltenham.

### OVENCLEAN

A concentrated caustic based cold oven cleaner for the rapid removal of carbonised fats and grease from ovens and grills. **Ovenclean** is a high viscosity product which combines controlled application with excellent vertical adhesion, maximising the chemical action and allowing the product to work effectively on cold surfaces.

Environmental concerns have also been taken into account in formulating **Ovenclean**, which is readily biodegradable.

**Ovenclean** contains no solvent or perfume and leaves no residual odours, thereby preventing the tainting of food and surfaces.

**Ovenclean** is **not** suitable for use on aluminium or galvanised surfaces.

**Ovenclean** may be used directly onto ovens, grills and fryers by using the directional nozzle and hand mop supplied.

The pH of **Ovenclean** under typical analysis is 13.0.

### DIRECTIONS

Always wear appropriate protective clothing and read product label and Safety Data Sheet before use.

### 1. CLEANING TECHNIQUES BY HAND

**1.1 Oven Cleaning:** Switch off equipment and allow to cool. Place all removable shelves and racking in a large sink and apply neat product with the hand mop. Apply neat product to all internal surfaces using directional nozzle or hand mop. Allow a minimum of 7-8 minutes contact time. Scrape or wipe clean all surfaces. Rinse with fresh water to remove all visible traces of product and wipe dry. On completion of cleaning replace all shelves and racking.

### TRAINING AND ADVISORY CENTRE

The Technical Staff in the Training and Advisory Centre can ensure that the correct equipment and methods are used and our consultants can provide on-site training and advice. Standard Two Day Training Courses are held regularly in Cheltenham, and tailor-made courses can be arranged if necessary.

### HEALTH AND SAFETY INFORMATION

Appropriate Health and Safety Information is detailed on the individual product label or relevant Health and Safety Data Sheet.

**Urgent professional advice** regarding First Aid may be obtained by contacting the nearest regional centre of the National Poisons Information / Service (NPIS), where all products are registered.

### PACKAGING

6 x 1 Litre Polythene Containers	<b>Premiere Code No.</b>	<b>08059</b>
2 x 5 Litre Polythene Containers	<b>Premiere Code No.</b>	<b>08019</b>

No liability is accepted for any loss or damage arising directly or indirectly from the use of the Company's products, or from the use of the implied or freedom from patent rights. Prospective users should, therefore, satisfy themselves by appropriate trials that the product to be used is suitable for the intended use and that such will not infringe any patent.

We continue to reserve the right to alter designs of any product as part of a further process of improvement and products supplied may therefore vary from those detailed on this Technical Information Sheet.



## QUALITY APPROVALS



### **BS EN ISO 9002**

*All products manufactured to Premiere formulations are processed conforming to appropriate standards within the Quality System described in the Quality Manual and comply with the requirements of ISO 9002.*

Cert No.  
947290

Other products from the range are:-

		<b>Code</b>
<b>Caterclean 50</b>	<b>6 x 1 litre</b>	<b>06080</b>
<b>Caterclean Spray</b>	<b>12 x 500mls</b>	<b>06061</b>
<b>Ovenforce</b>	<b>12 x 500mls</b>	<b>08096</b>
<b>Silver Rinse</b>	<b>1 x 5 litre</b>	<b>14002</b>
<b>D.E.P.20</b>	<b>1 x 12.5kg</b>	<b>38024</b>
<b>D-Stain</b>	<b>1 x 3.5kg</b>	<b>38019</b>
<b>D-Scale</b>	<b>2 x 5 litre</b>	<b>06036</b>
<b>Berline Cleaner</b>	<b>2 x 5 litre</b>	<b>06094</b>
<b>Cabinet Glasswash</b>	<b>2 x 5 litre</b>	<b>06096</b>
<b>Foodsaf Tablets</b>	<b>6 x 56 Tablets</b>	<b>17006</b>
<b>Force</b>	<b>2 x 5 litre</b>	<b>08082</b>
<b>Stainless Steel Cleaner</b>	<b>1 x 400mls</b>	<b>19025</b>
<b>Ovencleaner</b>	<b>1 x 400mls</b>	<b>19009</b>

Distributed by: -

