

Technical Bulletin

OvenSafe

Non Caustic Oven Degreaser / Cleaner

Product Description:

OVENSAFE is a highly concentrated degreaser / cleaner especially formulated for ovens, grills and combi ovens. Quickly dissolves heavy grease and food build up on ovens and hot plates. OVENSAFE decarbonises and de-fats in one operation.

OVENSAFE is described as a Quick Break Detergent and has been tested to break within the 20 minute parameter.

Powerful formula provides OVENSAFE with the strength to remove burnt on carbon and grease deposits from cast iron, steel, stainless steel, glass, enamel and ceramic surfaces.

OVENSAFE has been specially formulated to provide a safer alternative to conventional style oven cleaners

Application:

Use OVENSAFE to effectively clean ovens, grill plates, fry pans, rotisseries, cook tops and deep fryers.

OVENSAFE uses new technology to reduce the need for dangerous caustics and solvents will still providing a powerful cleaning action

OVENSAFE should be applied neat to the surface of a cool oven then left several minutes to penetrate before applying steam and temperature (70c to 90c) for 10min.

To brighten oven and remove any water scale a solution of dilime can be applied at 50ml per ltr of water.

Food Safety Statement:

With regard to the use of this product as a cleaner and / or sanitiser that may have incidental contact with food:

- 1) The raw materials / ingredients of this product are permitted as processing aids as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or
- 2) Are Generally Regarded As Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.

When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters.

SHELF LIFE: As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 24 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.