

PROFESSIONAL CATERING RANGE



OVEN CLEANER

Re-Order

Code:

03520



ESSENTIAL PPE



POTENTIAL HAZARD



DIRECTIONS:

Always wear impervious gloves. Oven cleaner will work best when the oven is warm. Switch oven off before application. Apply an even layer of oven cleaner by either trigger spray or by hand (using pad) to the oven interior, following the table opposite.

FOR INDUSTRIAL AND COMMERCIAL USE

ONLY NOT FOR RETAIL SALE

FOR PROFESSIONAL USE ONLY.

Danger

Causes severe skin burns and eye damage.

Keep out of reach of children. Wash hands thoroughly after handling. Wear face protection, protective gloves, protective clothing. IF SWALLOWED: rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Remove/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. Get immediate medical attention. Store locked up. Keep out of reach of children. CONTAINS: Sodium hydroxide

Advanced formulation clings to vertical surfaces for added contact time



Effective ready to use formula



Formulated to remove baked on deposits from cookers and utensils



Used in kitchens, bakeries and other areas of food product build up



	Cold oven	Warm oven
Light grease	3 mins	1 min
Heavy grease	30 mins	5 mins
Baked on grease	12 hours	2 hours

After appropriate contact time wipe off using a cloth and clean water. For very stubborn deposits a second application may be required.

N.B. Do not use on aluminium or galvanised metal, or on hot surfaces.



Trust Hygiene Services Limited

Head Office: Principle House, Leamore Lane, Bloxwich, Walsall, WS2 7PS
Tel: 0370 3500 988 www.trusthygiene.co.uk Fax: 0370 3500 755