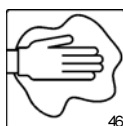
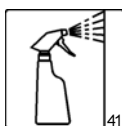
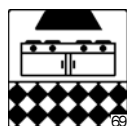


# TECHNICAL INFORMATION SHEET

## OVENFORCE®

Code No. 08140



### 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.

### OVENFORCE®

A highly alkaline, high performance cleaner for removing carbonised fats and grease from ovens and grills. It has excellent vertical adhesion which maximises cleaning. This improved formulation has increased grease and carbon removing properties in comparison with aerosol variants available. Although the product is classified as corrosive, the viscosity reduces any potential risk of aerosol formation when spraying the product from the trigger spray, minimising user hazards and risk.

Ovenforce contains no perfume and leaves no residual odours, thereby eliminating the potential risk of tainting ovens and food preparation areas.

The pH of Ovenforce under typical analysis is 13.8.

### DIRECTIONS

Always wear appropriate protective clothing and read product label and material safety data sheet before use.

### 1. OVEN CLEANING TECHNIQUES

1.1 Switch off equipment and allow to cool. Place all removable shelves and racking in a large sink. Apply **Ovenforce** at the top of vertical surfaces within the oven and allow to fully coat. For horizontal surfaces apply product generously. Allow a minimum of five minutes contact time, agitate and remove soiled product. Rinse surface thoroughly to remove all traces of product and wipe dry. On completion of cleaning replace all shelves and racking.

**Note:** Do not use **Ovenforce** on aluminium, galvanised surfaces, gloss or decorative paints.

### CAUTION

**Ovenforce** is a Corrosive, caustic based oven cleaner and, whilst highly efficient, could potentially damage some common surfaces such as aluminium or poor quality paint. In the main, ovens in the industrial and institutional market are made from stainless steel and chromium plate and no problems should be experienced. However, in comparison, domestic ovens do contain both paint and anodised aluminium. When using this product please bear this in mind and act with caution.

### TRAINING ACADEMY

The technical staff in the Training Academy 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 material health 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 750mls ready to use trigger spray      Premiere Code No.      08140

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 9001**  
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 9001.

Cert No.  
0947290



This symbol indicates that Ovenforce is the registered trademark of the Premiere Polish Co Ltd t/a Premiere Products.

Other products from the range are:-		Code
Ovenclean	12 x 750 ml	08081
Ovenclean	2 x 5 litre	08019
Oven Cleaner	6 x 400 ml	19046
D-Stain	1 x 3.5 kg	38019
Silver Rinse	1 x 5 litre	14002
Cabinet Glasswash	2 x 5 litre	06096
Freeflow	1 x 20 litre	06117
Freeflow	12 x 750 ml	06008
Foodsaf Salad Wash	6 x 56 tablets	17006

Distributed by: -

