FOOD SERVICE

OVEN SAFE CLEANER

Oven Safe Cleaner

PERFECT CLEANING OF CONVECTION, COMBINATION AND CONVENTIONAL OVENS.









OVEN SAFE CLEANER removes high protein soil from all types of ovens including Convection, Combination and Conventional.

INSTRUCTIONS:

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- Before cleaning, ensure the oven is properly cooled down and turned off. (Consult your ovens owner's manual for proper cool down procedures).
- 2 Remove all interior parts and wash, rinse, and sanitize. (Consult your ovens owners manual for the parts that need to be removed and cleaned).
- Remove any spills with disposable paper wipes or damp cloth.
- Carefully spray product onto oven surfaces except for door seals, gaskets, fan openings, catalysts, light bulbs, or heating elements.
- **5** Allow product to penetrate for 1-5 minutes.
 - Agitate with a non-abrasive nylon scrub pad/sponge and wipe with a damp cloth.
 - Wipe off/rinse surfaces with a clean damp cloth and clean, warm water.

Wipe oven exterior with **Apter Painless Stainless Cleaner**.

TIPS:

- Do not use tools
- Do not use sharp implements, abrasives or metal scouring brushes.
- Use a non-abrasive scrub pad/sponge to clean the affected areas.
- Do not let product dry on surface.
- Do not spray product on fan openings or light bulbs, catalysts, door seals, or gaskets.

Approved for use by the major manufacturers of convection and conventional ovens including Alto-Shaam, Merrychef, Amana and TurboChef.

