

Nova

Oven and hot plate cleaner

Features & Benefits

- Very efficient. Nova quickly and easily penetrates and removes baked on deposits.
- Easy to use. Apply to surface, allow to react and wipe off.
- Economical. Nova is highly concentrated, meaning it takes less product and less time to clean as normal oven cleaners.
- Does not contain solvents or other volatile compounds.

Use Directions

Nova may be applied by spraying, brushing or wiping onto surfaces. Do NOT atomise if spraying.

Do NOT use on aluminium, tin, brass, pilot lights or painted surfaces as damage may occur.

Preheat equipment to 40–70°C. For removing burnt-on fats, grease and carbon use Nova undiluted. Allow it to penetrate for 5-15 minutes, then wipe with a damp cloth. Rinse thoroughly with water, or preferably a solution of 1 part vinegar to 10 parts water.

For grills and steak platters, dilute 1 litre of Nova with 2 litres of water.

For fryers, use at a dilution rate of 1:15 with water

Safety Directions

Nova is classified as HAZARDOUS according to the criteria of Safe Work Australia and is classified as a DANGEROUS GOOD according to the Australian Dangerous Goods Code.

Refer to our safety data sheet (SDS) for more or consult your Chemform representative for further assistance.

Packages

2x5L,20L