



Ovam

Zeelandia has the bakery industry covered with the best performing release agents in Carlo and Carlex. When it comes to protecting your machinery Zeelandia Ovam is the answer. Dough dividers, bun divider moulders, bread slicers, in fact, any moveable part that meets dough will run so much smoother, efficiently and so prevent costly repair. Ovam provides vital protection as recommended by leading bakery machinery manufacturers reduce premature wear.

Ovam is a highly refined vegetable based lubricant that will not in any way taint your dough, paste or finished product, but instead ensure every moving part, blade or mechanism will glide or cut effectively and so reduce wear and tear due to friction as well as enjoy continuous production.

Ovam comes in a variety of sizes from 920kg IBC, 210Lt drum, 15Lt jerry can and now comes in handy 6x600ml aerosol cans.

Consider the easy to use Ovam spray as a handy hand held solution for dough hoppers, dough troughs, even the work bench. Lubricate with ease those hard to reach parts of your machinery, particularly after a clean down. Ovam spray is the obvious and effective partner to the Ovam you already uses in the internal mechanism of your machinery.

Advantages

- Range of pack sizes
- Machinery protection
- Helps to reduce costly repairs
- Handy aerosol cans for external use for hard to reach places and bench work

Product Info

Pack size

- 210Lt - Code F2516
- 15Lt - Code F2520
- 920kg - Code F2519
- 6x600ml - Code F2550

Palletisation

- 210Lt x 4
- 15Lt x 42
- 920kg - IBC

Storage

Store in dry, ambient conditions.