

# DESCALER

## DESCRIPTION

For removing scale from all stainless-steel food processing equipment including, dishwashers, kettles, CIP systems and wash up areas.

## BENEFITS

- ✓ Effective descaler
- ✓ High level of phosphoric acid
- ✓ No strong fumes
- ✓ Low foaming making it suitable for use in commercial dishwashers and CIP operations
- ✓ Suitable for many applications where an acidic product is required including all food and beverage applications, fisheries, and marine use

## APPLICATION

Descaler can be added directly into dishwasher wash tanks, CIP systems, foaming applicators and mop buckets. It will work in all temperatures and has maximum efficacy at 65°C.

## DIRECTIONS FOR USE

### GENERAL CLEANING:

1. Use at dilution rates from 1:5 (170mL/L) up to 1:100 (10mL/L) in hot or cold water.
2. Soak for 1 hour.
3. Rinse well after use with fresh water.

### DESCALING COMMERCIAL DISHWASHER:

1. Turn off feeder and empty wash tank.
2. Refill tank and add 250mL/per 5L capacity.
3. Run for 3 to 5 cycles, then empty machine.
4. Refill with fresh water and run for 2 cycles to remove the residue.
5. Empty and refill again. Then turn on feeder.
6. Machine is now ready for use.

If chlorinated products are also being used, ensure all residues are rinsed off before using Descaler.

## TECHNICAL INFO

Fragrance	Colour	Form	pH Level
N/A	Colourless	Liquid	<1

## AVAILABLE IN

- 5L Container

A safety data sheet for this product can be found at [totalce.com.au](http://totalce.com.au). PPE is recommended.

**24 Hour Medical Emergency Line 13 11 26**



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