

CATERING DESCALER

- Food plant & equipment descaler
- Non-foaming - easy to use
- Non-tainting - food industry safe
- Safe on stainless steel and acid-resistant plastic

USES

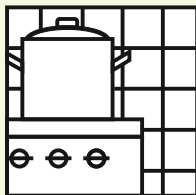
Catering Descaler is a low-foaming, non-tainting, concentrated descaler for stainless steel plant and equipment in the food industry.

Made from a blend of food safe acids produced to a high level of purity to descale and remove traces of alkali cleaners.

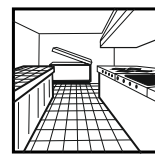
Ideal for descaling bain-marie, stainless steel water boilers, steamers, dishwashing and glasswashing machines and stainless steel pipework.

DIRECTIONS

Dilute with water according to the area to be descaled. Soak the equipment in the solution for up to 4 hours, depending on the level of scale build-up. Remove the liquid and rinse thoroughly with plenty of clean water. For descaling containers, first apply *Catering Descaler* undiluted to the areas of scale build-up. Then fill the container with water and leave to soak for up to 4 hours, depending on the level of scale build-up. Remove liquid and rinse thoroughly. *Catering Descaler* may be used undiluted for heavy build-up of scale or diluted with up to 100 parts of water for light duty descaling or recirculatory use.



AREAS OF USE



Kitchens



Equipment

DILUTIONS

CATERING DESCALER : WATER		
Heavy Soil undiluted	Medium Soil 1:50	Light Soil 1:100

