

Catering Descaler



When dosing concentrate chemicals always use the recommended PPE, and always read the labels to check best practice for handling both the undiluted & ready to use solutions.

Product Usage Guide

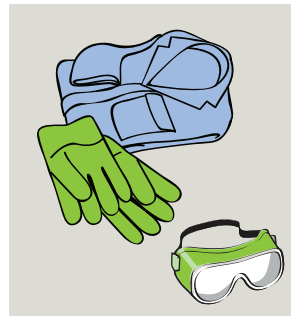
Professional



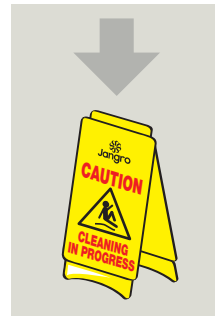
BB025-5



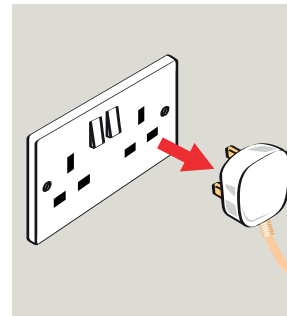
Automatic Machines (Industrial Automatic Dish and Glasswashing Machines), Bain Mariés, Water Boilers and Coffee Machines



1 Use appropriate PPE as indicated in the Safety Data Sheet.



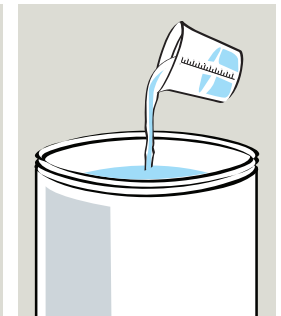
2 Place Safety Signs.



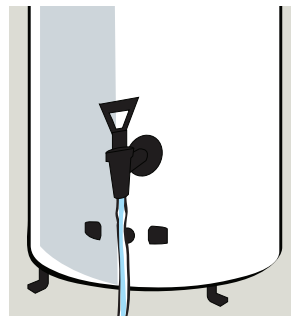
3 Unplug machine making sure that the power is off.



4 Dilute 200ml solution per 5 litres of water.



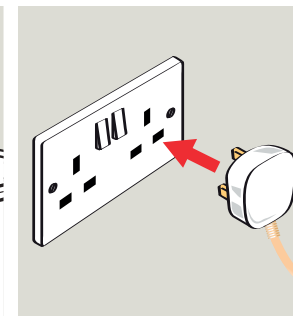
5 Pour into vessel. Leave for 30 minutes.



6 Drain solution.



7 Scrub with a stiff brush. Rinse with clean water.



8 Plug machine back in to check it is in working order.



9 Remove Safety Signs.

Health & Safety

Please refer to relevant COSHH Safety Data Sheet



Scan for further product details