

CL1009

PRODUCT USAGE QUICK GUIDE

# Catering Descaler

Heavy duty removal of limescale from catering appliances, equipment and utensils.



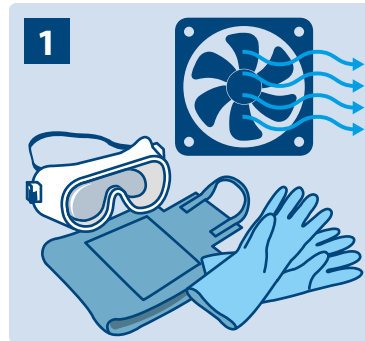
Cleanline Catering Descaler is a powerful cleaning agent for the removal of hard water limescale from catering equipment, utensils and dishwashing machines.

AVAILABLE UNIT SIZE(S) & CODES:  
CL1009 - 5Litre

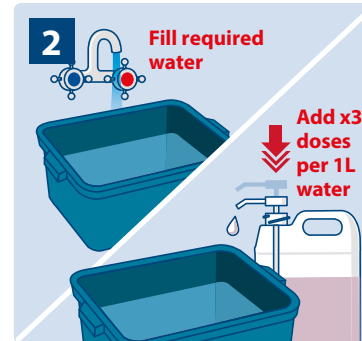
SAFE HANDLING:  
Always wear Personal Protective Equipment (PPE) when handling, dispensing and using chemicals.



Refer to the Safety Data Sheet (SDS) for detailed information and immediate first aid measures including medical emergency helpline number.



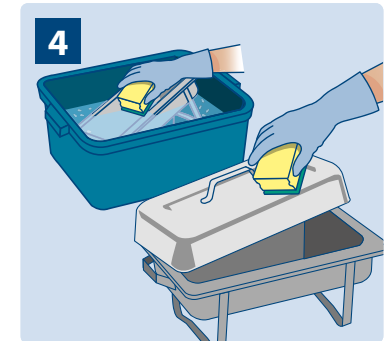
1 Use appropriate PPE as indicated in the safety data sheet. Ventilate area.



2 **Soaking Solution:** Add 3 doses (50ml) per 1 litre of water. Use neat for heavy scale build up.



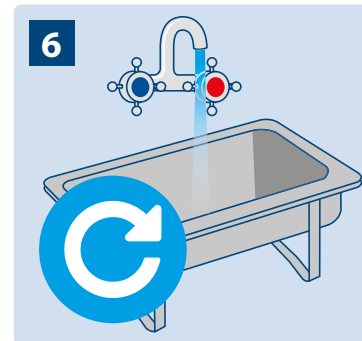
3 Apply the solution to the appliance or immerse utensils. Allow time to soak until all scale is removed.



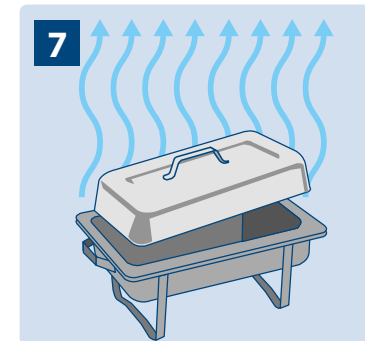
4 Gently scrub if required. Appliance can be heated to 50°C to assist with scale removal.



5 Remove items/solution and rinse thoroughly with clean water.



6 To ensure no product residue remains a further second rinse is recommended.



7 Allow to air dry.

**WARNING:** Do not use on acid sensitive surfaces.

**IMPORTANT:** Immediately remove any drops or splashes from acid-sensitive surfaces and rinse with water.



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