

CL1009

PRODUCT USAGE QUICK GUIDE

# Catering Descaler

Heavy duty removal of limescale from commercial dishwashing and glasswashing machines.



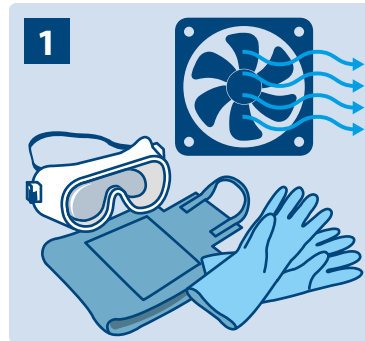
Cleanline Catering Descaler is a powerful cleaning agent for the removal of hard water limescale from catering equipment, utensils and dishwashing machines.

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

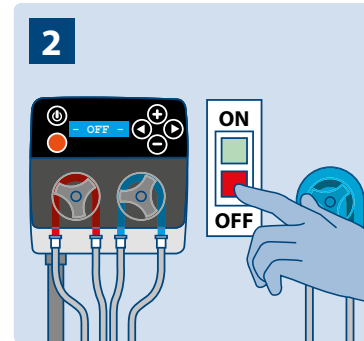
SAFE HANDLING:  
Always wear Personal Protective Equipment (PPE) when handling, dispensing and using chemicals.



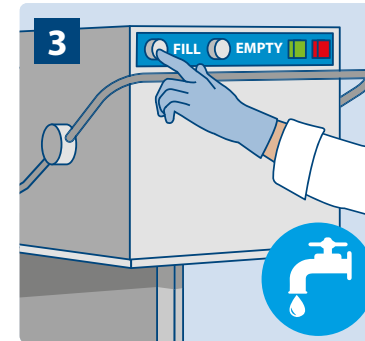
Refer to the Safety Data Sheet (SDS) for detailed information and immediate first aid measures including medical emergency helpline number.



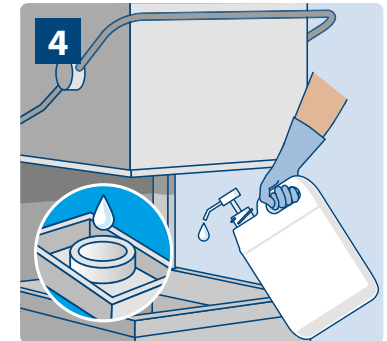
1 Use appropriate PPE as indicated in the safety data sheet. Ventilate area.



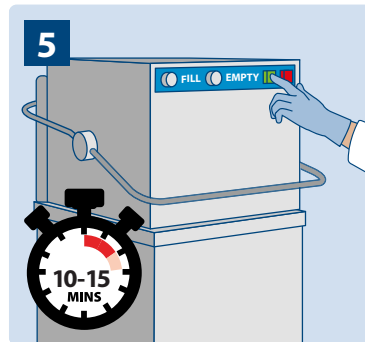
2 Switch **OFF** external dosing equipment. For integral pump disconnect detergent and rinse aid.



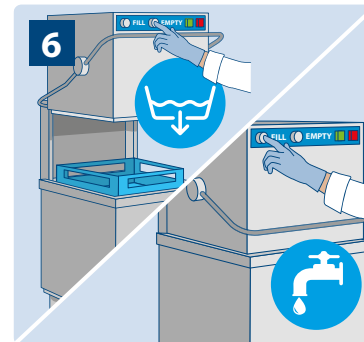
3 Fill the empty dishwasher/ glasswasher with fresh water.



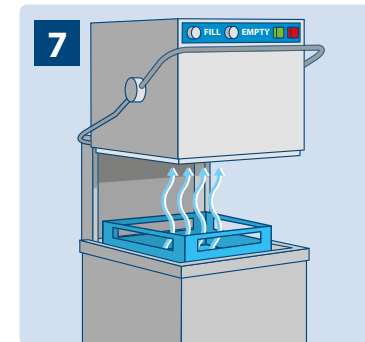
4 Add 50ml - 100ml (5-10%) of Catering Descaler per 1 litre of water. The amount depends on scale level.



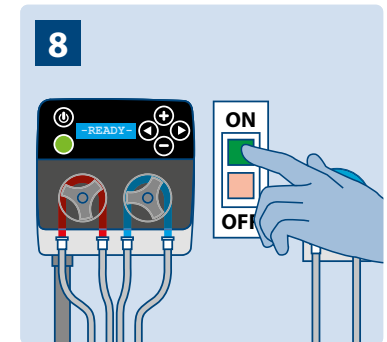
5 Circulate the water for 10 minutes or run for 5 cycles. Drain and inspect limescale removal.



6 Fill dishwasher with fresh water and circulate for a further 10 minutes or run for 5 cycles.



7 Drain dishwasher and leave door open to air dry.



8 Switch **ON** external dosing equipment. For integral pump reconnect detergent and rinse aid.

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



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