

CATERING DESCALER

APPLICATION

CATERING DESCALER is an inhibited acidic cleaner for the fast and efficient removal of scale and stains from surfaces and equipment. Catering descaler contains a wetting agent to give fast penetration, and is inhibited to prevent attack on base metal. Safer than raw acids.

DIRECTIONS FOR USE

For the initial clean use **CATERING DESCALER** neat or diluted with equal parts of water. Allow to penetrate the soil before agitating where necessary. Effervescence will indicate the action on the scale.

Subsequent maintenance cleaning with **CATERING DESCALER** at a dilution of 10% with water will prevent heavy build up recurring. Rinse with water after use.

SAFETY PRECAUTIONS

Take normal precautions for handling mild acids. Do not mix with bleach or any products containing hypochlorite. Avoid contact with skin and eyes. Splashes to skin should be washed off with water. Contact with eyes should be rinsed out by irrigation with clean water. For detailed health and safety information request a hazard data sheet.

PACKAGING

4 x 5 litre containers.

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