



<<<TECHNICAL INFORMATION BULLETIN>>>

LIME DESCALER

DESCRIPTION:

This product is a concentrated green liquid for use in dish machines to dissolve light to medium lime scale build-up. It contains surfactants and emulsifiers to penetrate and take off lime and other difficult deposits. It is also recommended for use on food service equipment such as stainless-steel steam tables, food preparation equipment, and coffee urns.

FEATURES & BENEFITS:

- Dissolves lime in dish machines resulting from hard water conditions
- Removes lime or soap film build-up on tile walls and floors
- De-stains and de-scales coffee urns
- Occasional wiping of stainless-steel surfaces restores original luster
- Positive acting and safe when used as directed

DIRECTIONS:

INITIAL DELIMING OF DISH MACHINES, STEAM TABLES AND BAIN MARIES:

DISH MACHINES: Mix 1 pint of product to 1 gallon of clear water. CAUTION: TURN OFF DETERGENT FEEDER. Operate machine in washing cycle until water lime is removed. Drain and refill with hot water and dishwashing detergent and recirculate for 5 minutes.

STEAM TABLES AND BAIN MARIES: Use 1 pint of product to 1-gallon hot (180° F) water. Allow to stand until lime is dissolved. Remove sludge and rinse thoroughly.

ROUTINE LIME CONTROL: Once a week, use 1 ounce of product to 3 gallons hot (180° F) water. Allow to stand or circulate until lime is dissolved.

COFFEE URNS:

INSIDE

1. Add 2 gallons of hot water to urn
2. Put 3 ounces of Lime Descaler into water
3. Swab down interior with solution
4. Drain then flush thoroughly with clean water

OUTSIDE

1. Wipe down with 1 ounce of Lime Descaler to 3 gallons of water using a cloth or sponge
2. Rinse with clean water

FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY

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