

PHOS

FOOD PLANT DESCALER

- *Non-foaming for ease of use*
- *Non-tainting - suitable for the food industry*
- *Concentrated formula - economical in use*

USES

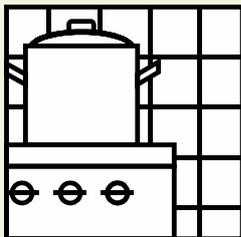
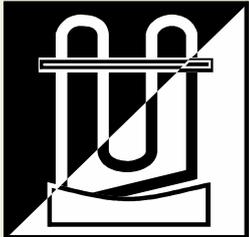
Phos is a low-foaming, non-tainting, concentrated descaler for stainless steel plant and equipment in the food industry.

Made from a blend of food safe acids produced to a high level of purity to descale and remove traces of alkali cleaners.

Ideal for descaling bain-marie, stainless steel water boilers, steamers, dishwashing and glasswashing machines and stainless steel pipework.

DIRECTIONS

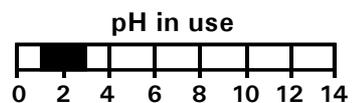
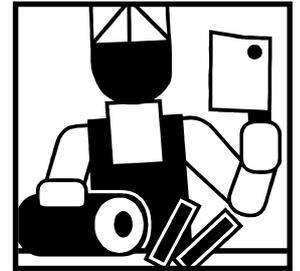
Dilute with water according to the area to be descaled. Soak the equipment in the solution for up to 4 hours, depending on the level of scale build-up. Remove the liquid and rinse thoroughly with plenty of clean water. For descaling containers, first apply PHOS undiluted to the areas of scale build-up. Then fill the container with water and leave to soak for up to 4 hours, depending on the level of scale build-up. Remove liquid and rinse thoroughly. PHOS may be used undiluted for heavy build-up of scale or diluted with up to 100 parts of water for light duty descaling or recirculatory use.



DILUTIONS

PHOS : WATER		
Heavy Soil undiluted	Medium Soil 1:50	Light Soil 1:100

Code: 508



PACK SIZES



5L



20L

