

© KEY BENEFITS

- · Cleans and descales easily
- Fast acting
- Aluminium safe
- · Stainless steel safe
- · Safe for use on food contact surfaces with rinse

PROTOCOL OF USE FOR CLEANING

HACCP



For general descaling, dilute to 1%. For targeted application on heavy soil, dilute to up to 20%.



Brush the solution onto the surface to be cleaned, starting at the bottom.



Thoroughly agitate the surface with a brush to remove loose dirt.



Rinse with water.



For stubborn tarnishing the contact time may be increased or the product may be used more concentrated.

Extra care should be taken when using neat material.



SUSTAINABILITY

All surfactants break down both quickly and completely into harmless material such as CO2 and water.

This product does not contain bleach.

(I) MATERIAL TO USE









Gloves

Scourer

Brush

Eye protection

(i) TECHNICAL DESCRIPTION

EAN code:	8006540272916
Appearance:	Clear colourless liquid
Smell:	light acidic
pH:	1.9
Size	1 L

(!) SAFETY INSTRUCTIONS

Causes severe skin and eye damage.

Please make sure your employees read and understood the product label and your COSHH assessment (Chemical Risk Assessment in EU) before using this product. The label contains directions for use and both the label and SDS contain hazard warnings, precautionary statements, first aid procedures and storage information. SDS are available on-line at our website www.pgpro-msds.com or can be provided to you via the call centre.

WHERE TO USE

- For descaling of industrial and kitchen equipment.
- · Safe for use on aluminium and it's alloys.

X WHERE NOT TO USE

- Do not allow the detergent to dry out onto aluminium.
- Do not use on magnesium alloy or anodised surfaces. If in doubt, seek manufacturers advice.