# **SUPER PHOS**



# FOOD PLANT AND EQUIPMENT DE-SCALER

CODE: E08

LOW FOAM AND NON TAINTING •
DE-RUSTS • DE-SCALES • PROTECTS •
CLEANS ALUMINIUM AND BRIGHT METALS

#### RECOMMENDED USE

Bain maries, kettles, steamers, water boilers, dish washing machines, water control valves, CIP pipe work, stainless steel, aluminium, concrete, tiles and glass.

#### **USE FOR:**

Rust and oxide contamination removal, inorganic and hard water deposits.

## **DIRECTIONS FOR USE**

Can be used as supplied or diluted with hot or cold water.

CIP Cleaning: Dilute up to 100:1. Flush system with SUPER PHOS solution and allow up to 4 hours for cleaning and de scaling.

Heavy deposits: Use neat or dilute up to 5:1
General de-scaling: dilute up to 50:1
Light Duty de-scaling: dilute up to 100:1

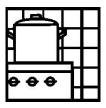
#### FOR DE-SCALING CONTAINERS

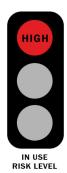
First apply SUPER PHOS undiluted to the areas of scale build-up.

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.









## **PACK SIZES**



## **HEALTH + SAFETY**

EYES: Rinse splashes to eyes, wash with water immediately.

PPE: Wear protective gloves
(Acid resistant).
If splashes are likely to occur wear glasses.

For full Health & Safety information refer to the Safety Data Sheet.

