

Super Catering Descaler - C18 - Information

Versatile & economical Fast acting Safe on stainless steel Order Code: 800-286-0001 - 4 x 5L

TFS Product Code: 022130
Suppliers Product Code: 800-286-0001
Information Last Updated: 03/10/2022
Date Produced: 20/09/2024



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	0.00
Energy (kJ)	0.00
Protein (g)	0.00
Carb (g)	0.00
Of Which Sugars (g)	0.00
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.00

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Super Catering Descaler - C18 - Information

TFS Product Code: 022130
Suppliers Product Code: 800-286-0001
Information Last Updated: 03/10/2022
Date Produced: 20/09/2024



Ingredients

N/A

Handling Information

Directions for Use

Cap Instructions: To remove cap: Place bottle on a firm flat surface. Grip cap and turn anti-clockwise. To replace cap: Place bottle on a firm flat surface. Grip cap and screw clockwise until tight. Directions for use: Kettles: Fill the kettle to two thirds with warm water. Add 150ml of Descaler. Leave until the fizzing stops or overnight. Empty and rinse thoroughly. Repeat if necessary. Coffee Machine: Pour 150ml into the machine reservoir and top up with 600ml of fresh water. Switch the machine on and run it for a few seconds to prime. Leave for an hour and then run through the remainder of the liquid. Rinse through several times with fresh water. Steam Irons: Do not descale a hot iron. Refer to the manufacturers cleaning instructions. Add 50ml of Descaler and top up with warm water. Set the iron over a sink to run the solution through. Switch off and leave for an hour. Empty out remaining fluid and flush through several times with De-ionised water on Steam function. Shower heads: Add 50ml of Descaler to 250ml of warm water in a suitable container. Submerge the showerhead - inspecting periodically until all scale has been removed. Rinse through thoroughly.

Storage Instructions

Storage: Store sealed in original container in a cool, dry place away from sunlight.

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

