

# PHOS

## FOOD PLANT DESCALER

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

### USES

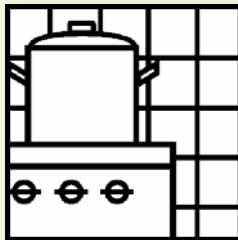
Phos is a low-foaming, non-tainting, concentrated descaler for stainless steel plant and equipment in the food industry.

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.

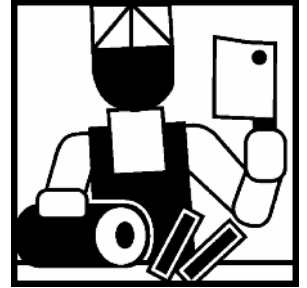


### DILUTIONS

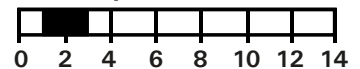
PHOS : WATER		
Heavy Soil undiluted	Medium Soil 1:50	Light Soil 1:100



Code: 508



pH in use



### PACK SIZES



5L



20L



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