

ECOLAB®



PROPERTIES:

Restaurant Essentials Delimer is a heavy duty lime scale remover for acid resistant commercial dishwashing machines. Especially suitable to keep the machine maximize working performance under hard water conditions.

Restaurant Essentials Delimer is suitable to delime all kinds of dishwashing machines, double boilers and other kitchen equipment with lime build-up. Can be used as well for after construction cleaning of floors and surfaces.

FEATURES & BENEFITS:

- ▲ Dissolves lime scale deposits
- ▲ Extends the machines life time and increases washing and rinse efficiency - reduction of energy costs
- ▲ Saving time & labour

USE DIRECTIONS:

For dishmachine deliming

1. Remove food soil and drain water from dishmachine tank.
2. Fill water into the tank about 2-3 inches under overflow level following by **Restaurant Essentials Delimer** and run machine about 15 minutes.
3. Drain solution and refill tank with fresh water. Re-run the machine for 5 minutes (repeat this step until delimer solution completely removed).

For others equipment deliming

1. Fill spray bottle with **Restaurant Essentials Delimer**.
2. Apply onto lime scale deposit and allow solution to penetrate scale for 5 minutes.
3. Rinse with clean water.

FOR EMERGENCY MEDICAL INFORMATION CALL ECOLAB: +(65) 31581349

Consult your Ecolab Representative for specific use instructions and recommended dispensing equipment. For cautionary and first aid information, please refer to the Safety Data Sheet (SDS) or product label.

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