

# STAINLESS

## Stainless Steel Descaler

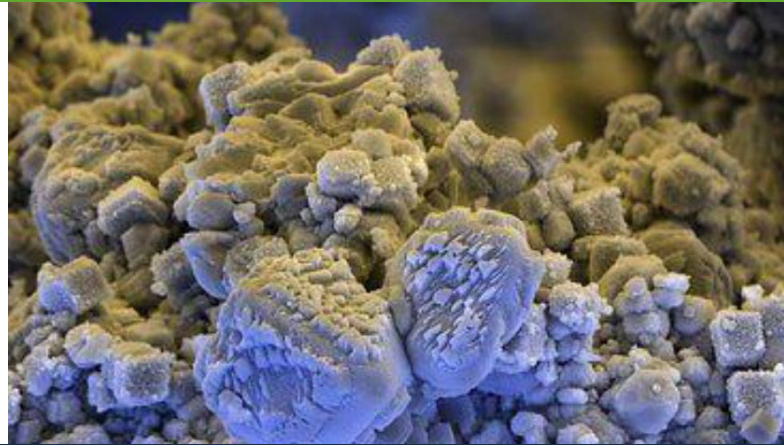


Stainless is a highly concentrated acidic cleaner and de-scaler formulated to descale but not corrode. It is based on phosphoric acid making it an effective de-scaler for limescale and flash rust yet will not damage stainless steel surfaces and furniture.



Some other acids such as hydrochloric acid are commonly used for de-scaling and they work efficiently but can cause staining, flash rusting or pitting on stainless steel.

Stainless, containing phosphoric acid, is inherently less corrosive and also contains an inhibitor which allows rust and scale to dissolve while protecting the base metal.



The main application areas for Stainless are in commercial kitchens and food preparation factories where most surfaces and equipment are made of stainless steel.

Stainless is used for de-scaling kettles, coffee machines and boilers. It is also used to wipe over surfaces to remove stains such as fruit stains.

It is ideal for de-scaling automatic dishwashers.

In dairies it is used as a periodic rinse to remove scale and milk-stone residue from vessels used in milk and milk product manufacture.

Stainless is un-fragranced, allowing it to be used on food contact surfaces.

Stainless is used to clean stainless steel urinals and urinal troughs to remove scale and staining.

It is safe to use on plastics.

### MAKING UP THE SOLUTION

We recommend that squeeze bottles or buckets are filled using a stork dispenser mounted on top of a 5 litre bottle of Stainless. The stork dispenser pumps 30mls at a time and the required amount of product and number of pumps is easily calculated.

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## METHOD OF USE

Stainless is not toxic but it is acidic, and so we always recommend that cleaning is followed by a water rinse to remove acidic residues.

### DESCALING KETTLES AND BOILERS

Fill the vessel and allow to soak for 10 to 20 minutes. Empty, rinse well with clean water and allow to dry.

### HEAVY DUTY DE-SCALING

Use with a brush or wiper. Leave the product in contact for 10 minutes then rinse with water and wipe dry.

### GENERAL SURFACE CLEANING

Wipe over with a cloth, rinse, and wipe dry.

### URINALS

Apply the product, preferably from a squeeze bottle with flip top nozzle. Squirt all over the surface and leave for a few minutes. For stubborn stains agitate with a brush. Follow with a water rinse or flush.

### DAIRY VESSELS

The application depends on the equipment set-up. The cleaning solution can be circulated and sprayed via a spray-ball or applied to the surfaces, circulated where possible, then rinsed away with water.

### AUTOMATIC DISHWASHING MACHINES

Run the machine on a wash cycle allowing the solution to be sprayed onto all internal surfaces. Follow with a rinse cycle.

### CUTLERY AND UTENSILS

Allow to soak in the solution for 15 to 30 minutes. Follow with a water rinse.

### SHOWER HEAD DESCALING

For surface descaling the product can be used with a brush or wiper, then the shower turned on to rinse. For heavy duty descaling the shower head can be soaked in product for limescale removal inside and out.

## PRODUCT FORMAT

5 litre polythene bottles. Product reference 1504.

## HEALTH AND SAFETY

Stainless contains phosphoric acid and the neat product is classified as corrosive. Therefore it is recommended that gloves and goggles are worn when handling the neat product. The product, when diluted beyond 1:1 with water loses its irritancy classification though it is still advisable to wear gloves when handling.

Users must be advised how to use the product safely and be provided with, and have access to, the Material Safety Data Sheet. Material Safety Data Sheets are supplied for each Chemex product. Your local Chemex expert will be happy to provide instruction to cleaning staff in the safe and efficient use of Chemex products.

## CUSTOMER SUPPORT

Chemex customers are invited to discuss their cleaning and hygiene issues including COSHH and HACCP with their local Chemex Expert who is trained in cleaning and hygiene.

Technical advice can be obtained from the Chemex Technical Centre on 0121 565 6300.

## AREAS OF USE

- Stainless steel kitchen and food manufacturing furniture and surfaces
- Stainless steel urinals
- Kettles, coffee machines and boilers

## OTHER CHEMEX PRODUCTS FOR HOUSEKEEPING

- **FAD** - food area degreaser
- **Smokeclean** - heavy duty degreaser and de-carboniser
- **Powerkleen** - heavy duty floor cleaner
- **Optimum C** - heavy duty degreaser
- **Ultra Clean H** - machine dish wash detergent
- **Al-Safe** - aluminium safe dish wash detergent
- **One Up** - washing up liquid

CLEANING TECHNIQUE	DILUTION RATE
De-scaling kettles and boilers	Dilute up to 10:1 with water
Heavy duty de-scaling	Use neat
General surface cleaning	Dilute up to 20:1 with water
Dairy vessels	Dilution varies depending on cleaning method but is normally between 20:1 and 100:1
Automatic dishwashing machines	Dilute up to 100:1. Where water usage is unknown use the same amount as you would dishwash detergent
Cutlery and utensils - soak	Dilute up to 10:1 with water
Urinals	Dilute 1:1 with water
Shower Heads	Dilute up to 10:1 with water