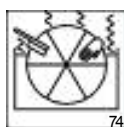
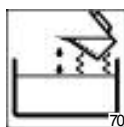


TECHNICAL INFORMATION SHEET

D-SCALE

Code No. 06036



These pictogrammes form part of the BICS Certified Premiere Training System. Full details are available on request.

INTRODUCTION

The Premiere range of high quality catering products has been formulated for the routine maintenance, periodic deep cleaning and hygiene control in catering establishments.

The use of the appropriate kitchen cleaning product and equipment will clean, degrease and decarbonise, enhancing the appearance and considerably improving standards of hygiene.

First class results can only be achieved using the correct products, machines and equipment within the framework of a regular cleaning programme. This range makes it possible to select a kitchen cleaning product with precisely the right characteristics for the task and equipment available.

In case of difficulty in making the correct choice or for further information on Premiere's cleaning systems and extensive range of cleaning and maintenance chemicals, equipment and machines, contact the local Premiere Representative or Head Office in Cheltenham.

D-SCALE

A concentrated, unperfumed acid cleaner for descaling kitchen equipment and utensils. Contains a suitable corrosion inhibitor to prevent damage to most metal components.

Based on 24% Phosphoric Acid with suitable corrosion inhibitors employed, D-SCALE provides rapid effective removal of any build up of lime deposits.

Note: It is vital a thorough rinsing (at least twice) of the dishwasher/tea urn boiler is conducted.

Note: DO NOT allow contact with zinc, aluminium, brass or galvanised metal.

The pH of the concentrate under typical analysis is 1.5.

DIRECTIONS

Always wear appropriate protective clothing and read product label and Safety Data Sheet before use.

1. CLEANING TECHNIQUES BY HAND

Descaling: Immerse the article to be descaled in a solution of D-SCALE at the recommended dilution until deposits dissolve and scrub to remove stubborn stains. On completion rinse thoroughly with fresh water and repeat rinsing prior to recommissioning. For larger items, where immersion is not suitable, the solution may be directly applied, allowed to penetrate (heavy build-up of scale leave for 30 minutes), then again rinse thoroughly with fresh water and dried.

Dishwasher Descaling: Switch off equipment and add D-SCALE to fresh water at the recommended dilution. Circulate in the machine for 5 minutes then drain. Rinse thoroughly with fresh water and repeat rinsing prior to recommissioning.

APPLICATION

Use the following chart to determine the correct dilution rate of D-SCALE required for the specific task indicated.

CLEANING TASK	DILUTION RATE
SMALL ARTICLES	1:100
LARGE ARTICLES	1:20
DISHWASHER DESCALING	(2 LITRES PER AVERAGE MACHINE)

ALWAYS conduct a trial area with your chosen dilution to establish results.

MIXING THE REQUIRED SOLUTION

Use the following chart to mix the appropriate cleaning solution for each specific cleaning task.

PRECISE AMOUNT OF PRODUCT	1:20 1 PART PRODUCT TO 20 PARTS OF WATER			1:100 1 PART PRODUCT TO 100 PARTS OF WATER		
	0.5 LITRE TRIGGER SPRAY	5 LITRE BUCKET	10 LITRE BUCKET	0.5 LITRE TRIGGER SPRAY	5 LITRE BUCKET	10 LITRE BUCKET
MEASURING JUG →	25ml	250ml	500ml	5ml	50ml	100ml
PUMP DISPENSER 25ml	1	10	20	¼	2	4
CAP OR BALL 20ml	1¼			¼	2½	5



TRAINING AND ADVISORY CENTRE

The Technical Staff in the Training and Advisory Centre can ensure that the correct equipment and methods are used and our consultants can provide on-site training and advice. Standard Two Day Training Courses are held regularly in Cheltenham, and tailor-made courses can be arranged if necessary.

HEALTH AND SAFETY INFORMATION

Appropriate Health and Safety Information is detailed on the individual product label or relevant Health and Safety Data Sheet.

Urgent professional advice regarding First Aid may be obtained by contacting the nearest regional centre of the National Poisons Information / Service (NPIS), where all products are registered.

PACKAGING

2 x 5 litre Polythene Containers **Premiere Code No. 06036**

No liability is accepted for any loss or damage arising directly or indirectly from the use of the Company's products, or from the use of the implied freedom from patent rights. Prospective users should, therefore, satisfy themselves by appropriate trials that the product to be used is suitable for the intended use and that such will not infringe any patent.

We continue to reserve the right to alter designs of any product as part of a further process of improvement and products supplied may therefore vary from those detailed on this Technical Information Sheet.

QUALITY APPROVALS



BS EN ISO 9002

All products manufactured to Premiere formulations are processed conforming to appropriate standards within the Quality System described in the Quality Manual and comply with the requirements of ISO 9002.

Cert No.
947290

Other products from the range are:-

		Code
Caterclean 50	6 x 1 litre	06080
Caterclean Spray	12 x 500mls	06061
Ovenclean	6 x 1 litre	08059
Ovenclean	2 x 5 litre	08019
Ovenforce	12 x 500mls	08096
Silver Rinse	1 x 5 litre	14002
D.E.P.20	1 x 12.5kg	38024
D-Stain	1 x 3.5kg	38019
Beerline Cleaner	2 x 5 litre	06094
Cabinet Glasswash	2 x 5 litre	06096
Foodsaf Tablets	6 x 56 Tablets	17006
Force	2 x 5 litre	08082
Stainless Steel Cleaner	1 x 400mls	19025
Ovencleaner	1 x 400mls	19009

Distributed by: -

