

# Phos



delivering solutions

## FOOD PLANT DESCALER

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

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.

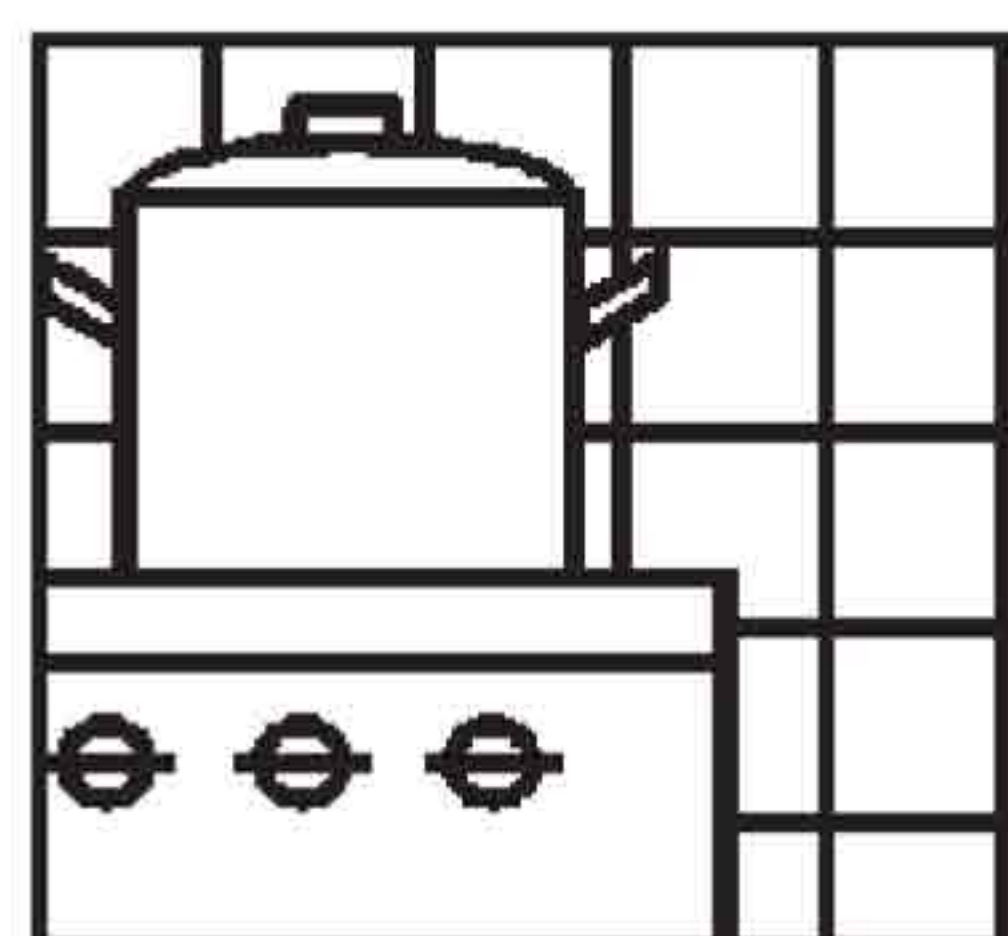
Ideal for descaling bain-marie, stainless steel water boilers, steamers, dishwashing and glasswashing machines and stainless steel pipework.



## 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.

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



5 L



20 L



[www.thechemicalhut.com](http://www.thechemicalhut.com) [info@thechemicalhut.com](mailto:info@thechemicalhut.com)

LoCall: 0844 7700 613

Unit 9 Lonpark Industrial Estate,  
Chadwick Street, Stoke-on-Trent  
Staffordshire ST3 1PJ