

# MAXIM<sup>®</sup>

## Lime Scale Remover

### Features:

- Single Use Packets
- Removes Lime Build-Ups
- Non-Corrosive
- Economical

### Description

This product is a non-corrosive lime and scale remover for food service equipment. It uses a combination of citric acid and phosphates to break down and remove lime from stainless steel.



### Directions

See package for complete list of uses and directions.

#### For descaling ice machines:

- 1 Use 1 packet per quart of hot water.
- 2 Allow solution to circulate through machine for 30 minutes.
- 3 Brush / scrub interior if necessary to loosen heavy build-ups.
- 4 Drain, and repeat application if necessary.

#### For descaling removeable ice machines parts:

- 1 Use 1 packet per gallon of hot water.
- 2 Allow parts to soak, scrubbing if necessary, until lime is removed.
- 3 Rinse with clean water and allow to dry before reinstalling.

#### For descaling dishwashers:

- 1 Run a complete cycle with dishwasher empty.
- 2 Re-fill with hot water, adding 1 packet of product per gallon.
- 3 Allow to soak for 15 minutes. Heavy deposits may require more product / longer soak time.
- 4 Drain solution, re-fill machine with clean water, and run a normal cycle.

#### For coil cleaning:

- 1 Prepare a solution using 1 packet of product per gallon of hot water.
- 2 Spray coils well.
- 3 Allow coils to remain wet 5 -10 minutes, but do not allow solution to dry.
- 4 Rinse with water.

### Applications

#### Removes lime and scale from:

- > Ice, shake, and soft serve machines
- > Coffee machines and steam tables
- > Dishwashers and coils

### Specifications

Color	White
Fragrance	None
pH Range	2.5 - 3.0
Dilution	1 - 2 packs / gal.
Density	8.45

### Packaging

48 / 2 oz. packets      271500-14