

Technical Bulletin

D-Lime

Food Service Lime Scale Remover

Product Description:

D-LIME is a clear, lime green acidic liquid. A carefully formulated and balanced blend of mineral acid, surfactants and corrosion inhibitors. D-LIME is readily miscible / able to be diluted with water.

D-LIME is manufactured specifically for use in kitchen areas for removal of Lime Scale deposits in Dishwashing Machines, Urns, Kettles and Bain Maries. D-Lime removes lime, scale and food soils from appliances, stainless steel, ceramic, glass and plastic kitchen items and surfaces.

Hospitals, Hotels, Motels	D-lime dishwashers / urns
Restaurants	Bain Maries
Canteens	Kitchen appliances / surfaces
Convalescent Homes	Powerful and effective
Cafeterias / Schools	Kitchen specific formulation

Application:

Dishwasher De Liming: Typically requires a solution of 50:1 water to D-LIME adding to the unit. Turn off the detergent dosing system, allow unit to fill with water, add D-LIME and run unit on normal (hot) cycle. When completed, drain, rinse and re-run with clean water only.

Descaling Coffee Urns and Kettles: Add 10ml D-LIME per 1Litre of hot water (100:1), allow unit to stand for 15 – 20 minutes, then drain and rinse thoroughly with fresh water.

Heavily scaled items may require stronger concentrations / longer time periods or multiple applications to completely clean.

D-LIME is an acid cleaner and as such care should be taken to avoid contact with skin and eyes. If splashed, remove contaminated clothing and bathe affected areas thoroughly with water. If swallowed, give milk or water. DO NOT induce vomiting. Contact a doctor or Poisons Information Centre immediately.

Food Safety Statement:

With regard to the use of this product as a cleaner and / or sanitiser that may have incidental contact with food:

- 1) The raw materials / ingredients of this product are permitted as 'processing aids' as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or Are Generally Regarded As Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.

When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters. Packed in 6 x 1 Litre bottles

SHELF LIFE: As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 24 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.