

KITCHEN CARE

Ice Machine Cleaner

Food contact surface sanitizer · Cleaner & de-scaler

ICE MACHINE CLEANER is a liquid de-scaler used to clean commercial and institutional ice machines. It eliminates impurities that can cause a bad taste, opacity and odour in flake or cube ice.

- Low foaming
- Superior descaling properties
- Fast-acting
- Improves machine efficiency

APPLICATIONS

All commercial ice makers
(Industrial, Hotels, Restaurants, Healthcare Facilities)



TECHNICAL DATA

Appearance: liquid
Colour: red
Foam: low
Odour: odourless
pH: acidic

Packaging size
 4 x 3.78L

Packaging codes
 P300800-4cs



DIRECTIONS

Refer to your ice machine user manual for specific cleaning instructions.

Recommended dilution ratio: Dilute ICE MACHINE CLEANER at 16ml per litre of lukewarm water (2 oz/gal) (1:64) (200ppm quat).

For specific applications, please check with your Project Clean Customer Experience representative.

FOR USE IN FOOD PLANTS: All food should be removed or covered prior to use and food contact surfaces are to be thoroughly rinsed with potable water so there will be no contamination of food as a result of its use.

Application:

General Cleaning 1:64

STORAGE

Store in corrosive resistant container with a resistant inner liner; Keep only in original container.; Store locked up.; Store in a dry, cool, well-ventilated place.

SAFE HANDLING

Before usage, ensure employees read and understand the product labels and Safety Data Sheet. Directions for use can be found on the label and the TDS. Employees can find hazard warnings, precautionary statements and first aid procedures on the SDS sheets. SDS are available online at projectclean.com or by calling 1-800-663-9925. Improper use may result in damage or injury.

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