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Evans Descale for Automatic Machines and Equipment - 2 x 5L

Variant code: 04-495

Evans Descale is a powerful **acid-based limescale remover** developed by Evans Vanodine for use in automatic machines and kitchen equipment. Designed for professional environments, it effectively removes limescale and heavy soiling that can build up during regular use, helping maintain equipment performance and hygiene standards.

This **highly concentrated formulation** works quickly to break down limescale deposits in **industrial dishwashing and glasswashing machines**, restoring efficiency and improving wash results. It is suitable for use on **stainless steel and a wide range of kitchen equipment**, making it a versatile solution for maintenance and deep cleaning tasks in commercial kitchens and food service operations.

Product Features

- **Acid-based limescale remover** for professional use
- Designed for **automatic machines and kitchen equipment**
- Effectively removes **limescale and heavy soiling**
- Suitable for **dishwashing and glasswashing machines**
- **Concentrated formulation** for efficient use
- Safe for use on **stainless steel surfaces**
- Supports maintenance of machine performance

Product Benefits

- Improves efficiency of dishwashing and glasswashing machines
- Helps prevent performance issues caused by limescale build-up
- Extends the lifespan of equipment through regular maintenance
- Enhances cleaning results by maintaining optimal machine function
- Provides a versatile solution for multiple equipment types

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- Supports hygiene standards in professional kitchens
- Reduces need for costly repairs due to scale accumulation

Technical Characteristics

- Designed for use in **automatic dish and glasswashing machines**
- Suitable for application on **stainless steel and kitchen equipment**
- Use diluted according to manufacturer recommendations
- Apply during maintenance or descaling cycles
- Ensure equipment is rinsed thoroughly after use
- Use appropriate safety precautions when handling acid-based products
- Store in a cool, dry environment away from direct sunlight

Applications

Evans Descale is suitable for use in commercial kitchens, catering environments and food service operations where automatic dishwashing and glasswashing machines are in regular use. It is ideal for routine maintenance and descaling of equipment, helping remove limescale deposits that can affect performance. Its compatibility with stainless steel and various kitchen surfaces makes it a practical solution for maintaining cleanliness and efficiency in professional environments.

Property	Value
pH	0.15
Fragrance	Almost odourless
Area of Use	Dishwashing and glasswashing machines
Dosing Chart: 10L Dilution	dosing:14
Dosing Chart: 5L Dilution	dosing:7
Dosing Chart: Trigger Dilution	dosing:1
CLP	corrosive, irritant
How to Use	For machines, add a 5% solution, run 5–10 minutes, drain, rinse with clean water, and air dry. For equipment, dilute 1:25 with warm water, soak for 5 minutes, scrub if needed, then rinse thoroughly.
Chemical Colour	Colourless

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Property	Value
Dish and Glasswashing Machines:	Descale into machine at a ration of 2 litres of product per 40 litres of water.
Descaling Bain Maries, Boilers, Tea and Coffee Urns	Dilute 1:25 parts warm water (200ml per 5L water)
Foaming Spray Bottle	Dilute 1:25 parts warm water (30ml per 750ml water)