

# ProJanta

PURITY | POWER | PERFORMANCE

## C.E.D CATERING EQUIPMENT DESCALER

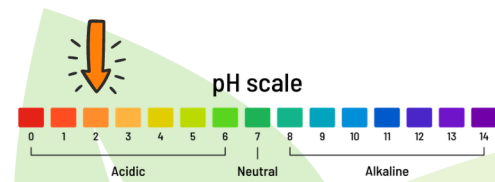
- Heavy Duty Descaling
- Safe for Kitchens
- Variable Dilution Rates



## Description:

ProJanta C.E.D. Catering Equipment Descaler 5L is a powerful acidic cleaning agent developed for the heavy-duty removal of hard water limescale from kettles, catering equipment and dishwashing machines. Designed for professional use, it helps restore performance and cleanliness in equipment affected by mineral build-up, making it ideal for commercial kitchens and food service environments where regular descaling is essential. Suitable for use on stainless steel and chrome appliances, it offers reliable cleaning action across a range of catering equipment while helping maintain a cleaner, more efficient finish.

Intended for use through catering equipment systems, it provides an effective solution for routine maintenance and scale removal in demanding environments where hard water deposits can reduce efficiency and appearance over time.



## Directions:

For general descaling, dilute the product with water at up to 1:20, using the product neat for heavy-duty descaling where more severe scale build-up is present. Add the prepared solution to the item being treated and, for best results, heat to 50°C before leaving to soak until all scale has been removed. Once descaling is complete, rinse thoroughly with clean water, then carry out a second rinse to help ensure no residue remains.

For dishwashing machine descaling, first switch off the dosing equipment, fill the machine with fresh water and add 200ml of descaler to the water. Circulate the solution through the machine for 10-15 minutes, then drain and inspect. Refill with fresh water and circulate with water only for a further 10-15 minutes. After draining, allow the machine to dry with the door open before switching the dosing equipment back on.

## Useful Information:

Product Code:	5370
Product Colour:	Orange
Product Fragrance:	Characteristic
pH Level:	2