ProMax
a Project Clean solution

ICE MACHINE CLEANER

food contact surface sanitizer

DESCRIPTION

Ice Machine Cleaner is a liquid descaler used to clean commercial and institutional ice machines. Eliminates impurities that can cause a bad taste, opacity, and a bad odour in flake or cube ice.

FEATURES & BENEFITS

low foam • concentrated • good descaling properties • fast-acting • cost-effective • improves machine efficiency

DIRECTIONS

Usage:
Follow procedures recommended by the manufacturer of the ice machine for cleaning and descaling their equipment. Completely remove product from all food contact surfaces prior to using to prepare ice.

Caution:
Do not mix with bleach, alkaline or other chemicals.

For further information, please review the **Safety Data Sheet (SDS)** and Product Label.

First Aid:
Eyes & Skin: Immediately flush with plenty of water for at least 15 minutes. Call a physician. **Ingestion**: If swallowed, promptly drink a large quantity of water or milk. Do not induce vomiting. Call a physician. **Inhalation**: Remove to fresh air.

Storage & Handling:
Keep out of reach of children. Store in closed, original container. Store separately from chlorinated products. Keep from freezing.

PHYSICAL DATA

Package: 4 x 3.78L cases
Appearance: liquid
Colour: red
Foam: low
Odour: odourless
pH: acidic

ProjectClean.com
1607 Derwent Way, Delta, BC, Canada V3M 6K8
1-800-663-9925

Product code:
P300800-4cs