

# **Brewfoam Descaler**

For Brewers

# sisbrew.com

#### **DESCRIPTION**

**Brewfoam Descaler** is a specially blended high foaming acid detergent designed to remove inorganic scale deposits, such as calcium and magnesium, from equipment surfaces, leaving the stainless steel bright and shiny. The high foaming characteristics ensure maximum coverage and contact time.

## **DIRECTIONS**

**RECOMMENDED USE:** Use 2 - 6 ounces per gallon of water. Foaming equipment is recommended for best results. Can be used with warm-hot water not exceeding 140°F. Apply foam liberally to exterior of equipment. Allow 10 - 15 minutes of contact time (reapply foam if drying or runoff occurs). Thoroughly rinse equipment with clean water. We also recommend using a foaming alkaline cleaner, such as Brewfoam, for best overall results.

### **APPLICATIONS**

#### Removes organic residue from:

- > Brewery and beverage systems
- > Food service operations
- > Floors, walls and equipment surfaces

### **SPECIFICATIONS**

Color	<b>Reddish Orange</b>
Fragrance	Mild
pH Range	
Dilution	2 - 6 oz. / gal.
Density	9.67

### **PACKAGING**

4/1 gallon							<b>BPFC43-41</b>
15 gallon							<b>BPFC43-15</b>

