

Coffee machine descaler

Description

Suma Café Descaler is specifically formulated to effectively descale hot water tanks and components of coffee and espresso machinery. By removing mineral deposits which clog and impair brewing equipment, Suma Café Descaler allows machines to perform at optimal levels and maintain temperature consistency. Our liquid formula allows for controlled and easy use when descaling equipment. Non-toxic and bio-degradable, Suma Café Descaler is suitable for use by both professional technicians and home users alike. When used on commercial and “closed system” brewers (with a holding tank), special attention should be paid to rinsing.

Benefits

- Non-toxic, biodegradable and safe liquid descaler
- For fast and effective descaling of boilers and heating elements
- Can also be used to maintain faucets, sprayheads & milk systems
- NSF certified

Use instructions

For use on boilers and heating elements of coffee and espresso equipment:

1. Follow machine manufacturer's instructions
2. Create a solution using 25-50ml Suma Café Descaler in 500 ml hot water. For other volumes, use 0,5-1:10 ratio of Suma Café Descaler to water.
3. Add solution to water reservoir.
4. Hold solution in vessel for up to 30 minutes.
5. Rinse all parts thoroughly.



The Diversey logo features the brand name in a white serif font inside a dark blue, leaf-like shape with a white outline. A small 'TM' trademark symbol is positioned to the upper right of the logo.

Diversey™



Café Descale

C5.1

Technical data

Appearance: clear liquid

pH value (10g/l): 2,0-2,5

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; sds.diversey.com. Store in original closed containers away from extremes of temperature.

Only for professional users / specialists.

Product compatibility

Under recommended conditions of use, Suma Café Descale is suitable for use on stainless steel materials commonly encountered in the kitchen. Avoid contact with copper and prolonged exposure with aluminum.

Approvals

This product carries Kosher, Halal and NSF certifications.