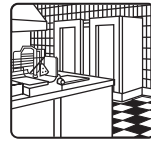
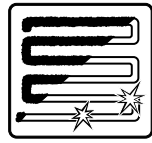




caraform[®] special



Descaler for surfaces and equipment

Liquid concentrate

Fields of application:

- Cleaning of lime-encrusted surfaces and equipment in all food processing areas such as professional kitchens, butcher's shops and bakeries
- Universally applicable for cooking pots, bain-maries, sinks, kettles, cooking equipment and surfaces
- Also suitable for cleaning surfaces in sanitary areas.

Performance spectrum

- Reliably removes lime and other acid-soluble soiling as well as enclosed dirt
- Suitable for all materials such as glass, porcelain, plastic and stainless steel
- Not suitable for aluminium, anodised aluminium and light metal alloys
- caraform special is certified with the EU Ecolabel. Its cleaning performance and its environmentally friendly properties comply with European regulations in regard to ecological demands to ingredients and packaging.

Special Properties:

- Fulfils the requirements of the EU Ecolabel due to the environmentally friendly formula
- Excellent material compatibility, based on citric acid
- No colourants

Application and dosage:

Apply caraform special diluted or undiluted on the surfaces to be cleaned according to the below mentioned dosing recommendations, allow the product to act for a short time and then rinse off the solved dirt particles with plenty of fresh water.

Light soiling, such as e.g. slight lime and lime soap deposits	10 ml/l (1.0 %)
Normal to heavier soiling, such as e.g. severe lime and lime soap deposits	concentrate

Proper dosage saves costs and minimises environmental impacts.

The working temperature should not exceed 80 °C. Do not exceed contact time.

All items must be acid-compatible!

For descaling coffee machines we recommend the use of neodisher CM special.

General instructions on use:

- For professional use only!
- For an economical and controlled dosage the use of manual dosing ancillaries such as mixing equipment or dosing accessories is recommended. Please contact us.
- Surfaces that come into contact with food must be rinsed with drinking water after each cleaning and disinfection to remove residues.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging.



Technical data:

pH-value	approx. 1 (concentrate, 20 °C), approx. 1.5 (10 ml/l determined in deionised water, 20 °C)
Viscosity	< 50 mPas (concentrate, 20 °C)
Density	1.2 g/cm ³ (20 °C)
Titration factor	0.36 (according to instructions for titration)

Ingredients:

Ingredients according to Regulation (EC)


No 648/2004 on detergents:

< 5 % non-ionic surfactants

Storage information:

Always store at a temperature between
-3 °C and 30 °C.

Usable for 3 years when stored as recommended.

Expiry date: refer to the stamp mark on the label
behind the hourglass symbol .

Hazard and precautionary statements:

For safety information see safety data sheets.
These are available at www.drweigert.com under
the category "Service/Downloads".

If applied according to the instructions for use the
product is safe according to the appropriate
guidelines for food processing.

Dispose only when container is empty and closed.
For disposal of product residues, refer to the
Safety Data Sheet.

MB 3224/3-4

Date of issue: 05/2020

With the above information, to our current knowledge we describe our product regarding safety necessities, but we do not involve any quality description or promise certain properties.