



**GENERAL INFO**

**DESIGNED FOR FOOD PREPARATION EQUIPMENT**

**ScaleSolve™ - Food preparation equipment descaler**

ScaleSolve™ is a safe and effective powder descaler for removing calcium and magnesium scale from dishwashers, coffee machines, milk delivery lines and all food preparation equipment.

ScaleSolve™ contains a synergistic blend of organic acids that give outstanding scale removal. The ingredients and formulation of the products are safe to use with food preparation equipment and is non-corrosive to brass and stainless steel. ScaleSolve™ is also rapidly biodegradable and the ingredients are naturally food-safe.

A measuring scoop is included in all jars for accurate dosing (small scoop is 5mL and the larger scoop is 20 mL).

Application	Dosage
Commercial Espresso Machines • Boiler • Group Head • Soaking milk equipment and other coffee equipment	20 mL/Litre 5 mL scoop in blind filter 5 mL/Litre
Automatic Coffee Machines	20 mL/Litre
Dishwashers, Combi Ovens	20 mL/Litre

Ordering Code	Product Description
<b>DS1000-500G</b>	Puretec ScaleSolve Descaler, 500 g
<b>DS1000-1KG</b>	Puretec ScaleSolve Descaler, 1 kg
<b>DS1000-2KG</b>	Puretec ScaleSolve Descaler, 2 kg

#### DIRECTIONS FOR USE WITH ESPRESSO MACHINES:

##### PROCEDURE TO BACKFLUSH ESPRESSO MACHINE BOILERS

If your instruction manual has instructions for descaling, please use those instructions as the primary instructions, and please use the following as secondary instructions.

1. Ensure the machine is powered off (power switch indicates "0")
2. Shut off the valve on the water line.
3. Open the hot water tap and turn on the steam wand/s until the steam boiler is empty.
4. Disconnect the inlet waterline.
5. Dissolve ScaleSolve™ 20 mL/L in room temperature water.
  - Make sure not to get any solution on any of the machine finish as it can ruin it permanently. If you do, wipe the solution off with a damp cloth.
6. Place the inlet water line in the container containing the dissolved ScaleSolve™.
7. Turn the power switch to "2".
8. Press the group dispense switch and run water until the ScaleSolve™ solution is dispensed through the grouphead. This will ensure the entire group head boiler is filled with ScaleSolve™ solution.
9. Wait for 10 minutes to allow the machine to warm up.
10. Let the machine sit heated for 20-30 minutes so the solution descales the internal parts of the machine.
11. Press the group dispense switch so that all remaining solution in the container is drained.
12. Re-connect the inlet water hose to the waterline, open the shut-off valve, check for leaks.
13. Flush the boiler through both the group head and the hot water tap until all trace of ScaleSolve™ solution is gone.
14. The machine has successfully been descaled.

##### PROCEDURE TO BACKFLUSH EACH DELIVERY GROUP

1. For daily cleaning add 1 x 5mL scoop of ScaleSolve™ into the blind filter inserted into the portafilter and insert as if brewing espresso.
2. Start backflush to dissolve the ScaleSolve™.
3. Allow to sit for 10 seconds.
4. Repeat backflush 4 more times.
5. Remove the group head and rinse well under the stream of water from the delivery group.
6. Brew and discard a single espresso to re-season machine.

##### PROCEDURE TO CLEAN GROUP HEAD FILTERS, MILK CONTAINERS AND OTHER EQUIPMENT

1. Soak items in hot water with 5mL/L of ScaleSolve™ for 10 minutes.
2. Rinse thoroughly in running hot water.

#### DIRECTIONS FOR USE WITH AUTOMATIC MACHINES:

1. Refer to machine manufacturer's instructions on how to clean equipment.
2. Dilute 1 x 20mL ScaleSolve™ per 1 litre of water and use as descaling agent as mentioned in your machines manufacturer instructions.
3. After descaling, rinse equipment thoroughly with fresh water.

ScaleSolve™ is also suitable for use in commercial dishwashers, combi ovens and most commercial foodservice applications.