

REACID 1

Descaler for food equipment

Reacid 1 is a professional descaler designed for equipment (dishwashers, circuits, water baths, etc.) in food workshops. Non-volatile solution, easy to use.

Advantages

- Improved performance on limescale
- Weak, food grade mineral (phosphoric) acid
- Economical dosage due to **concentrated formula**

Fields of application

Suitable for:

- equipment and machinery
- floors
- surfaces



Instructions for use

BY SPRAY

Recommended dosage: 50% to pure

- 1 Spray the solution on the surface to be treated
- 2 Leave for 10 minutes
- 3 Rinse with clean water
- 4 Repeat if necessary

CIP

Recommended dosage: 1 to 5%

- 1 Dilute the product in line with the scaling
- 2 Allow to circulate for 10 to 30 minutes
- 3 Rinse with clean water

SOAKING

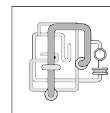
Recommended dosage: 1 to 10%

- 1 Dilute the product in line with the scaling
- 2 Apply the solution
- 3 Leave for 30 minutes to 1 hour
- 4 Rinse with clean water

Temperature

System temperature 65°C

Action



© A.I.S.E.

Concentration

1 to 100 %

Application time

10 to 60 minutes

pH value

0	1	2	3	4	5	6	7	8	9	10	11	12	13	14
---	---	---	---	---	---	---	---	---	---	----	----	----	----	----

In solution

Certification and regulations

Product complies with:

- European Regulation (EC) No 648/2004 on detergents
- Regulation (EC) No 1272/2008 on classification, labelling and packaging of substances and mixtures.
- European REACH Regulation ((EC) No 1907/2006) adopted to improve the protection of human health and the environment from risks that can be posed by chemicals.

Safety

For professional use only. Refer to the safety data sheet (available at www.realco.be/msds) and product label for more information.

Storage

Store the product in its closed original packaging, between +4°C and +25°C. Use the product within 24 months of the date of manufacture.

Packaging

Reference: LIQ0921

5 L Jerrycan

Pallet of 96 containers