

### **Technical Data Sheet**

# MSR<sup>TM</sup>

## Low Foam Descaler for Dairy, Food Plants and Foodservice

A high active, moderate foaming acidic CIP cleaner for use in milk processing plants, cheese factories, dairy farms, restaurants, fast food operations, and other food processing and foodservice applications. Formulated to rapidlly penetrate and dissolve milkstone, lime scale, rust, oxidation, hard water scum and mineral deposits. Ideal for use in dairy pipelines and equipment, milk bottling machinery, storage tanks, milk shake machines, ice machines, beverage and coffee dispensing equipment, steam tables, dishmachines and much more. Low foam level improves rinsing and removal of chemical residue. Safe for use on stainless and nickel surfaces. Contains a synergistic acid blend which works faster and safer than standard lime scale solvents. Dilutable for economical usage.

#### **Directions for Use**

**Removing Milkstone:** For cleaning equipment using CIP, immersion, or manual cleaning procedures, dilute this product at 16-32 ounces per 1-3 gallons of hot water. For CIP cleaning, circulate solution through equipment for 15-60 minutes depending on amount of milkstone to remove. For immersion cleaning of parts and portable equipment, soak items for 10-30 minutes. Brush as needed to facilitate scale removal. After use, cleaned items must be thoroughly rinsed with potable water, followed, if required, by a sanitizing solution.

**Deliming Foodservice Equipment and Utensils:** For soak or immersion cleaning, use 8-16 ounces per gallon of warm water. Increase concentration to 32 ounces per gallon for heavy scale accumulation. Agitate surfaces with a brush or sponge to facilitate removal. Avoid use on chrome, brass or other polished metal surfaces.

**Deliming Dishmachines:** Drain, flush and clean food residues out of machine. Close drain valves and charge tank with hot water. Add 4-8 ounces of this product for each gallon of water, depending on amount of scale buildup. Turn on pumps and run machine until lime is removed or can be easily brushed or flushed away. Delime dishmachine weekly to assure best warewashing results and equipment performance. Avoid use on chrome, brass or other polished metal surfaces.

#### **Safety Reminder**

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.crown-chem.com.



#### **Technical Specifications**

Appearance
Odor
pH (1% solution, 22°C)
Foaming
Flash Point
Bulk Density (lbs/gal, 22°C)
Stability Range
Free Alkalinity (as Na<sub>2</sub>O)
Solubility (in H<sub>2</sub>O, 22°C)
Phosphate Content (as P)
USDA Rating

#### **Product Number**

93041 93005 93055 Green Liquid Characteristic <2.0 Low None 10.62 ±0.1 40-100°F None 100% <10.0% A3

#### **Packaging**

4x1 gal. case 5 gal. pail 55 gal. drum



