

Coffexano-cit

Descaler for coffee machines and kitchen equipment

- ▲ Quickly and reliably removes stubborn limescale deposits and associated soiling
- ▲ Meets hygiene requirements and extends the service life of the appliance
- ▲ Regular use prevents the formation of further limescale
- ▲ Protects the material
- ▲ Free of fragrances and dyes



Area of application

For conventional coffee and espresso machines, as well as kitchen equipment, e.g. kettles.

Application

Please test on a small inconspicuous spot before first application. Consult the manufacturer's operating instructions. Regular, pre-emptive descaling is recommended for your device and should take place at least every 3 months.

Descaling coffee machines and kitchen equipment:

50–100 ml to 1 L of cold water.

Fill water tank with descaling solution. Start the descaling programme or pour the solution through the hot water outlet and, for best results, leave for a short while to react. Rinse water tank and device with clean water. Immediately remove any spilled descaling solution with a cloth and rinse with clean water. Consumption: no indication possible. Consumption depends on the specific conditions and specifications.

Surfaces and kitchen equipment that come into direct contact with food must be rinsed thoroughly with drinking water.

Note

Kiehl accepts no liability or responsibility for damage caused as a result of incorrect use or application of the product. Not a consumer product according to 1999/44/EC Art. 1! For professional use only!

Ingredients (according to 648/2004/EC)

Organic acids, additives.

pH value (concentrate): approx. 1.5

pH value (ready-to-use solution): approx. 2

Classification

Classification (in concentrate): GHS07, Warning. H319 Causes serious eye irritation. P280 Wear eye protection. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.