

Lime-B-Gone

Stainless Steel Brightener Acid Cleaner

Delimes • Dissolves • Destains



Distributed by:
Noble Chemical, Inc.
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GENERAL DESCRIPTION

LIME-B-GONE is a fast, versatile, effective cleaner for food service operations. It is a unique combination of synthetic detergent and inorganic acid that rapidly penetrates and removes mineral deposits and hard water films. LIME-B-GONE cleans and brightens metals quickly and easily, saving time, work, and manpower. Yet, when used as recommended, does not chemically harm copper, iron, stainless steel, or glass.

LIME-B-GONE is formulated for multiple cleaning operations and can be used for manually cleaning such kitchen equipment as stainless steel table tops, counters, and food preparation equipment. It is recommended for removing hard water scale deposits and is satisfactory for use on stainless steel and cast iron surfaces found in dishwashing machine tanks.

LIME-B-GONE eliminates hard water problems. It does not cloud up in hard water and leaves no film, residues, or deposits. LIME-B-GONE's solutions give off no fumes or odors and are not affected by temperature.

PHYSICAL PROPERTIES:

Chemical Composition Soil suspending agents, anti redeposition agents, standard acid compound, water treatment agents.

pH	1
pH of 1% solution	2.1
Specific Gravity	1.09 (9.09 pounds per gallon)
Solubility	Complete and fast
Rinsing	Complete
Viscosity	Like water
Foam	Moderate
Wetting Ability	Good
Phosphoric Acid	20%
Stability	1 Year @ Ambient Temperature

PACKAGING

4 x 1 Gallon Plastic Bottles - 38 lbs. Net/41 lbs. Gross

INSTRUCTIONS FOR USE:

BRUSH CLEANING: Use 1 fl. oz. per gallon of water (8ml/L). Brush until clean and then rinse thoroughly with potable water.

SOAK CLEANING: (Stainless steel utensils and other small items.) Use 1 fl. oz. per gallon of water. Soak for ten minutes. Brush if necessary. Rinse thoroughly with potable water.

HARD WATER FILM REMOVER: Apply 2-4 fl. oz. per gallon of water. Brush until clean. After 10 minutes, or when surface is clean, flush with potable water.

DESCALING OF COMMERCIAL DISH MACHINES:

Fill tank 2-3 inches below overflow level, turn tank heaters on. Add 2-4 oz. of LIME-B-GONE and allow machine to run until lime scale disappears. Apply full strength to areas where spray does not reach. Where lime build-up is heavy, scrape excess deposits. Drain tank and refill with fresh water. Run machine for 5 min. and drain. De-lime as necessary to prevent heavy build-ups from occurring.

WARNING

KEEP OUT OF REACH OF CHILDREN.

CAUTION

HARMFUL IF SWALLOWED. ACIDIC LIQUID. CAUSES SEVERE SKIN BURNS AND EYE DAMAGE. AVOID CONTAMINATION OF FOOD. DISPOSE OF EMPTY CONTAINER PROPERLY.

FIRST AID:

EYES: Flood with water if splashed in eyes. Flush with water for 15 minutes and consult physician immediately. **EXTERNAL:** If on skin, wash with plenty of soap and water. If irritation occurs, get medical attention. **INGESTION:** Harmful if swallowed. If ingested, drink large amounts of milk, milk of magnesia or gelatin, or if these are not available, drink large amounts of water. **DO NOT** induce vomiting. Obtain prompt medical attention.

Seller makes no warranty, expressed or implied, concerning the use of this product other than indicated on the label. Buyer assumes all risk of use and/or handling of this material when such use and/or handling is contrary to label instructions.