ECO CLEAN · TECHNICAL DATA SHEET

Warewash Delimer

Concentrated acid cleaner that removes lime and scale from commercial dishwashing machines and other kitchen equipment and utensils.

BENEFITS

- Removes lime and scale, helping protect equipment
- Concentrated formula: low cost in use
- Descales dishwashing machines

USES

Where to use

- Restaurants and cafeterias
- Commercial kitchens
- Food plants

What to clean

Commercial dishwashing machines, kitchen equipment and utensils.

DIRECTIONS

1. Descaling commercial dishwashers: add 2 to 8 fl oz per gallon of water to the wash, power rinse and scrapper tanks, depending on the amount of scale.
2. Circulate the solution for 10 to 30 minutes at normal machine operating temperature, then drain and rinse.
3. Brushing or soaking: prepare 1/2 to 1 fl oz per gallon of water, flood or brush onto the surface, soak for 10 minutes and rinse.
4. On aluminum, do not exceed 1/4 fl oz per gallon of water. Do not use on marble or other natural stone or on galvanized metal.
5. Drain and rinse dishwashing machines before and after deliming.
6. Rinse all food-contact surfaces thoroughly with potable water after treatment, and avoid contaminating food.
7. Do not mix with anything but water; never mix with bleach, ammonia or other cleaning products.

AVAILABLE PACKAGES

Code	Package	UPC
D11031	Case of 4 x 1 US gal jugs, 4 x 1 US gal (4 x 3.78 L)	787302110315

PHYSICAL AND CHEMICAL PROPERTIES

Appearance	Liquid	**Color**	Clear, light green
Odor	Slight; no fragrance added	**pH**	Approx. 1 (concentrate). Use solutions of 1/2 to 8 fl oz per US gal: approx. 1.7 to 2.4 (before buffering by the water)
Relative density (water = 1)	Approx. 1.08 at 20 °C (68 °F)	**Flash point**	Not applicable (water-based; does not burn)
Flammability	Not flammable	**Solubility in water**	Completely soluble

SAFETY

DANGER

May be corrosive to metals. Causes severe skin burns and eye damage.



Hazard ratings



Health	3
Flammability	0
Physical hazard	0

NFPA 704 and HMIS ratings: 0 minimal, 1 slight, 2 moderate, 3 serious, 4 severe.

Personal protection	**Eyes and face:** Chemical splash goggles. Add a face shield when pouring or transferring the concentrate, when adding it to dishwasher tanks, or wherever splashing is likely. **Hands:** Acid-resistant gloves, such as nitrile, neoprene, butyl rubber or polyvinyl chloride. Confirm breakthrough time with the glove manufacturer for the conditions of use.
Storage	Store in the original, closed container in a cool, well-ventilated area, out of direct sunlight and away from heat. Store locked up. Keep away from bleach, ammonia, alkaline cleaners and the other incompatible materials listed in SDS Section 10. Store away from food and food packaging materials. Do not store in aluminum, galvanized, carbon steel or other metal containers; the original plastic containers are suitable.
Emergency	Poison Control: 1-800-222-1222 (24 hours)

Make sure your employees read and understand the Safety Data Sheet (SDS) and the product label before use. Safety values on this sheet are taken from SDS-D11031 version 1 (2026-10-25). SDSs in English and Spanish are available at www.gascoindustrial.com, from your sales representative or at (787) 737-4000.

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