

TECHNICAL BULLETIN

DESCALING BOLL PWD

CLEANER FOR PERIODIC CLEANING OF PASTA COOKERS

Single-dose powder cleaner designed to ensure thorough daily cleaning of pasta cookers, effectively removing limescale, starch and grease residues.

Its fast-acting formula dissolves even the most stubborn deposits while preserving the integrity of stainless steel. Ideal for restaurants, canteens and catering kitchens, it facilitates daily maintenance and improves operational efficiency, allowing the flavours of the products cooked in the pasta cooker to be preserved.

Being single dose, it is easy for operators to use and allows for easy quantitative control of usage over time.

Fragrance-free, it is safe on contact materials and complies with HACCP regulations.

FEATURES

Acid-based powder detergent

DIRECTIONS FOR USE

1. Fill the pasta cooker with water above the level used for cooking pasta (if present, at the level of the safety water drain).
2. Pour one sachet of product into the water for tanks of approximately 30-40 litres and heat to approximately 90°C. Leave to act for 30 minutes.
3. For more heavily soiled equipment, two sachets of product can be used, leaving it to act for a longer time (60 minutes).
4. Bring the water to 90°C for 30 minutes
5. Drain the washing water
6. Remove any residue with a sponge and rinse thoroughly
7. Clean the surfaces that are still hot around the water filling level of the pasta cooker with a non-abrasive sponge to remove any solid residues remaining at the bottom of the tank that have not been drained.
8. Rinse the tank surfaces with water

PRECAUTIONS

Consult the safety data sheet.