

IMC

Ice Machine Cleaner



IMC is a non-foaming, non-fuming cleaner that quickly removes scale from stainless steel and nickel plated steel. **IMC** Contains special inhibitors to minimize corrosion. USDA approved for use in federally inspected meat and poultry plants. Eliminates equipment jamming from built up lime scale. Improves ice quality and capacity.

DIRECTIONS

Turn off ice machine. Drain water reservoir and refill with fresh water, adding 3 ounces of **IMC** per gallon of water. Start water circulating pump only and run 15-30 minutes. Use a brush to apply cleaner to scaled surface not adequately contacted by circulating solution. If scale is extra heavy, drain and repeat the cleaning procedure. After scale has been removed, drain and flush at least 2 or 3 times. For stainless steel ice machine drums, add 8 ounces of cleaner per one gallon of water in a plastic container and brush the solution on the scaled areas. After cleaning flush all surfaces thoroughly with fresh water.

Health	3
Flammability	0
Physical Hazard	0
Protection	B

Areas of Use:

- *Hotels
- *Schools
- *Restaurants
- *Hospitals
- *Refrigeration Companies

Appearance & Odor.....	Turbid, red liquid with acid odor
Specific Gravity.....	1.43 @ 77°F (25°C)
VOC%.....	0%
Net Contents.....	8 FL. OZ. (237 ML)

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