

TECHNICAL DATA

CIP CLEANER

Strongly Alkaline, Chlorinated Degreaser

DESCRIPTION

CIP Cleaner is a highly alkaline, low foaming chlorinated circulation cleaner designed for in-place cleaning of equipment used in the agri-food industry. It is especially effective on protein soils because of its high alkalinity and chlorine content.

DIRECTIONS

CIP Cleaning: Use 1/3 to 2 oz of **CIP Cleaner** per gallon of 180-200 °F water. Circulate product in the tank or pipeline for approximately 8-12 minutes. Rinse thoroughly with potable water.

Deep Fat Fryer: Use at a 3-5% solution for 20-30 minutes at 180-200 °F.

Tray & Tote Washers: Use at 2-3 oz per gallon of 160-180 °F water.

Food Processing: This product is used in the food industry for fryers; evaporators, meat molds and high protein build up areas. When used on food contact surfaces, rinse surface clean with potable water.

PRECAUTIONS

Do not take internally. Avoid contact with eyes and prolonged contact with the eyes and skin. Do not use on galvanized or aluminum surfaces.

CONTAINS

Chlorine, Sodium Carbonate, Sodium Hydroxide, and Sequestering Agents.

FOR FOOD PLANT AND INDUSTRIAL USE ONLY