

# TECHNICAL DATA

## CIRCULATION HW

*Strongly Alkaline, Chlorinated Liquid Cleaner*

### DESCRIPTION

A **premium**, heavy duty chlorinated circulation cleaner for 'in place' cleaning of fats, proteins and grease on stainless steel equipment. Circulation HW is designed for use in less than ideal water conditions. It is very effective for removing stains caused by fat and protein build up. Circulation HW's high alkali and chlorine content also make it ideal for cleaning protein, mould and slime from stainless steel pipes. Excellent for circulation cleaning of blood lines, edible rendering lines, head meat lines and wash cabinet cleaning of cage trees and wiener trees.

**Beverage Industry:** Circulation HW is ideal for use in beverage CIP and COP systems. Use of this product helps to prevent the transfer of flavours and odours from one batch of product to another, to eliminate soil contamination (that may harbour micro-organisms) and to improve the working environment.

### DIRECTIONS

**Circulation Cleaning:** Rinse lines thoroughly with clean warm water. Dilute product using 2-30 mL/litre of water at 60-70 °C. More product may be necessary in hard water areas or for extra heavy soil loads. Circulate above solution through pipeline system for 8-12 minutes. Rinse thoroughly with clean water to remove all detergent solution. The entire system should be acidized on a regular basis after washing procedure, to prevent scale build-up. (Using **E-Chem's CIP Acid**).

**Membrane Cleaning:** For use with UF, MF, RO, NF, ceramic or steel membranes, use the temperature, pH, pressure and time recommended by the relevant membrane manufacturer.

### PRECAUTION

Contains caustic and chlorine. Avoid contact with skin and clothing. Do not mix with acids. Keep out of reach of children. Avoid contamination of food products.

### CONTAINS

Potassium Hydroxide, Sodium Hypochlorite, and Water Conditioners.

**FOR FOOD PLANT AND INDUSTRIAL USE ONLY**