

T609

H.D. ALKALINE CLEANER

This product is an extra heavy-duty granular low-foaming non-chlorinated alkaline cleaner ideally suited for use in food plants and other industrial applications. It should be diluted with hot water and then used for general cleaning and degreasing of stainless steel equipment and pipes. It is also a very effective product for use in boiling out stainless steel fryers.

DIRECTIONS:**C.I.P. CLEANING:**

Blood Lines: circulate a 2% solution at 60-70°C (140-160°F) for at least 30 minutes.

Smokehouse Ductwork: flush with a 2-3% solution at 70°C (160°F).

Beverage Plant Pipelines: circulate a 1% solution at 65-82°C (150-180°F) for 30-60 minutes.

FOOD PROCESSING:

Meat Molds: use a 1-2% solution at 65-70°C (150-160°F).

Boil-Out Fryers: use a 3-4% solution at 82-93°C (180-200°F).

CAUTION: Contains caustic soda. Do not use on aluminum or galvanized metal surfaces. Prolonged contact may harm painted surfaces.

FOR COMMERCIAL USE

September 17, 2024

**Intertek**