

H.D. LIQUID ALKALI

This product is a highly concentrated non-foaming non-chlorinated liquid circulation cleaner that effectively cleans carbonized grease surfaces and solubilizes heavy grease, fat and oil deposits. It can be used in the circulation cleaning of blood lines, rendering equipment and smokehouse ductwork, for boil out areas such as deep fat fryers, bulk tanks and storage tanks and cleaning meat molds, carts and vats.

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.

FOR COMMERCIAL USE