

FOOD INDUSTRY





Application:

Robots

Typical residues: organics, minerals, microbiological

General information: External cleaning and disinfection (COP "Cleaning Out Place").

Cleaning frequency: At the end of every production

Cleaning procedure & Chemicals	%	°C	min.	Notes
 Pre-rinse Water		55		
 Low alkaline foam cleaning P3-topax 12	2 - 3	Ambient	20 - 30	Manual or automatic foam cleaning
 Intermediate rinse Water		55		
 Disinfection P3-alcodes	Ready to use	Ambient	5 - 15	Spraying disinfection. Authorized disinfectant without final rinse.

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For any more assistance, do not hesitate to contact your responsible Ecolab service.



Important additional remarks!

Due to the diversity of materials and applications the information given below represents only a non binding guideline and is not intended to supersede the manufacturer specifications limitations and recommendations. It is compulsory to follow the manufacturers limitations, especially concerning pH and temperature stability of the materials. The cleaning process should be individually optimized. .