

SURE CLEAN

Product Code: FB00201

 Σ -Cl [OH₁₂] FOAM

Chlorinated Caustic Foaming Detergent Sanitiser

AIM

To provide a high performance product to remove fats, oils and proteins from food industry plant and equipment.

Provides complete sanitation to the surfaces and has a high foaming ability.

METHOD

For foam cleaning this product should be used neat through a venturi type unit with a 40:1 tip.

For use via a trolley type foamer, use at a concentration of 2%-4% v/v.

Foam on walls and equipment starting from the bottom and working up.

For use as a manual cleaner or soak cleaner for machine parts, use at a concentration of 1%-2% v/v.

This product should be applied and left to dwell on the surface for 5-10 minutes with mechanical agitation for heavily soiled areas.

Avoid allowing the product to dry on the surface to ensure optimum ease in rinsing.

RESULTS

When using this product by foam application, soak and as a manual detergent, 99.9% sanitation levels were consistently achieved. ²

Provides a rich stable foam which rinses quickly and completely.

**FEATURES**

- Chlorinated.
- Economical.
- **SURE CLEAN** is made in accordance with HACCP and GMP guidelines.

BENEFIT

- Provide cleaning and sanitising.
- Reduces cleaning costs.
- **SURE CLEAN** is suitable for use in all Australian food manufacturing plants.

Packaging 20 L, 205 L, 1000 L.

Please contact your Cyndan representative for further information.
Product Code when ordering: FB00201.

1. Dairy Food Safety. Note5, CIP systems, 6 Nov '06, pp 1-3

