

TECHNICAL DATA REPORT

HS 0853

OXYCLEAN Alkaline Chlorinated Liquid

DESCRIPTION:

Oxyclean is a highly alkaline, phosphated, chlorine containing liquid that does not foam at high or low temperatures.

PURPOSE:

Oxyclean is formulated for C.I.P. cleaning, warewashing and destaining operations in the food industry. Particularly suitable for peptizing proteins and removing food soil build-up. Can be used for removing blood stains, vegetable and fruit stains, fats and other soils from neoprene boards and belts.

HOW TO USE:

C.I.P. and Recirculation Cleaning: Use at 1 part per 125 parts warm water (60 - 70°C) for 10 to 20 minutes. Cleaning times, concentration and temperature will vary depending upon the type of soil and cleaning frequency.

Use 1:5 - 1:10 for removing poultry and meat fats, blood stains, vegetable and fruit stains, varnish, and starch deposits from belts and neoprene boards.

ALWAYS RINSE WITH POTABLE WATER THE SURFACES THAT MAY COME INTO CONTACT WITH FOOD.

For dishwashing machines: Fill wash tank with hot water and switch on the automatic dispenser. Fill dispenser with OXYCLEAN. The machine will be charged automatically. Do not add OXYCLEAN to the machine. Place dishes evenly in the racks designed for them. DO NOT place cups, glasses or bowls one on top of each other. DO NOT nest saucers or plates. Keep them separate.

PRINCIPAL USERS:

Food plants such as meat packers, poultry plants, fish plants, bakeries, dairies, other food processing industries, restaurants, institutions, hotels, motels, camps, etc.

ADVANTAGES:

- 1) Combination product, high alkalinity, chlorine and chelating properties.
- 2) Absolutely no foam at high or low temperatures.
- 3) Can be used in dishwashing machines with excellent results.
- 4) Effective against all food soils, such as: proteins, fats, starch, carbohydrates, blood, fruit and vegetable stains, etc.
- 5) Free rinsing properties.
- 6) Excellent hard water tolerance, effective in up to 20 grain hardness.
- 7) Can be mixed with FOME-ADD to clean vertical surfaces with the foam method.
- 8) Safe in recommended dilutions on iron, stainless steel, copper, PVC, polyethylene, rubber and glass. Do not use on soft metals, aluminum, or galvanized for soak cleaning.
- 9) Approved for Food Plant Use, file # P216 c1.

PRECAUTIONS:

Avoid contact with eyes, contains alkalies and active chlorine

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releasing agents. In case of contact with eyes, flush for 15 minutes with water and get medical attention. Can cause skin irritation, wear rubber gloves when handling material. Do not mix with acidic products such as **LUSTREX**, **ACID-O-CLEAN** or **ALU-BRIGHT**. Keep out of reach of children. Read Material Safety Data Sheet.

SPECIFICATIONS:

Appearance	Clear, mobile liquid
Specific gravity	1.25
Available Chlorine	2.5% minimum
Caustic	7% minimum (as Caustic Potash)
pH (at use concentration)	12.0
Storage	Store in cool location out of sunlight