

TECHNICAL DATA REPORT

HS 7202

PROTECTO 7202 Neutralizing Corrosion Inhibitor

DESCRIPTION:

Volatile nitrogen compound effective in neutralizing carbonic acid in condensate systems.

PURPOSE:

To provide superior corrosion protection by direct neutralization and the upward adjustment of pH.

HOW TO USE:

Use sufficient **PROTECTO 7202** to maintain condensate pH of approximately 7.5. and an added M alkalinity of 10 to 30 mg/L. In very low make up systems it may be desirable to maintain a pH of 8.5-9.0. The ultimate dosage required is dependent upon the carbon dioxide content of the steam, the exact pH desired and the amount of condensate return. NB The total amount of volatile amines should be no more than 10 ppm in steam, when this product is used in Federally inspected Food Plants when the steam comes into direct contact with food.

PROTECTO 7201 should not be used in dairies or other food processing plant where the product may come into contact with milk products.

MAIN USERS:

Industrial buildings, hotels, motels, dairies, breweries, meat packing plants, poultry plants and other food processing plants of all kinds.

ADVANTAGES:

- 1) Prevents corrosion.
- 2) Compatible with other PROTECTO products.
- 3) Ready to use.
- 4) Reduces iron pick-up.
- 5) Chemically stable.
- 6) Extremely volatile in steam systems.
- 7) Approved for Food Plant Use, file # P216 w1.
- 8) Restores heat transfer.

PRECAUTIONS:

Avoid contact with eyes, contains mildly alkaline ingredients. 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 undiluted material. Keep out of reach of children.
Read Material Safety Data Sheet.

SPECIFICATIONS:

Physical form	Clear liquid
Density at 25°C	0.994
pH (concentrate)	11.2 - 11.8
Freezing point	-7°C
Foaming	Non foaming
Solubility	Complete in hard or soft water
Biodegradable	Yes