

AlkaPlus™ CLF



Heavy-Duty Liquid Alkaline Cleaner Product Number 1900

Purpose and Use

AlkaPlus™ CLF is the latest development in our line of premium liquid alkaline cleaners. This chlorine-free product is formulated with the Halotech technology to reduce surface tension, improve soil penetration, and control mineral deposits. It has superior rinsing properties for use in CIP, HTST, Brewery Equipment, and machine egg washing applications. AlkaPlus™ CLF provides an enhanced, dynamic, alkaline cleaning solution, which can be applied successfully in a variety of industries, including dairy, meat, egg, and brewery, among others. It is highly effective in removing protein soils in the absence of chlorine contributing to its shelf life stability and positive environmental fate.

Benefits

- Hard water tolerance
- High alkalinity for tough soils
- Formulated to reduce surface tension

Features

- Appearance.....Light to Dark Amber Liquid
- Total alkalinity 30.2 - 33.4 %w/w Na₂O
- pH (1% w/w in DI water)..... 12.0 – 13.2
- Hardness tolerance up to 25 grains
- Unique package of detergent surfactants that reduce need for chlorine addition
- High chelation package
- Reduced levels of foam during transport and cleaning
- Superior rinsing properties
- High-strength caustic

Directions for Use

Method

Soak, circulation, spray, boil-out, and mechanical egg washing. After cleaning, post-rinse with potable water. Sanitize as required.

Concentration

Dairy, Meat, Food Processing Equipment: Concentrations from 0.25 to 8 ounces per gallon of water, depending on the system.

Brewery equipment: To clean brewery equipment (remove carbohydrate, beer stone, burned residues, etc.) use 0.5% to 4% active alkalinity of product at 73°F - 150°F under mechanical agitation.

Boil Out: To clean equipment (remove grease, oils, burned residues, etc.) charge with approximately 4 – 6 ounces per gallon of water at 150° - 200°F and mechanical agitation.

Egg Wash Systems: Depending on the extent of the soils, use ½ to 2 ounces per gallon of water. For best cleaning results use at temperatures of 100° to 125°F.

Soak Cleaning: To clean equipment (remove grease, oils, burned residues, etc.) charge with approximately 2 - 6 ounces per gallon of water at 150° - 200°F and mechanical agitation.

Consult your DeLaval Cleaning Solutions representative for questions on specific applications.

Safety Information

IF ON SKIN

Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse.

IF IN EYES

Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTER or doctor/physician.

IF SWALLOWED

Rinse mouth. Do NOT induce vomiting.

IF INHALED

Remove victim to fresh air and keep at rest in a position comfortable for breathing. Immediately call a POISON CENTER or doctor/physician.

Consult your Safety Data Sheet for additional safety information

For more information about this product or any of our other products and services please visit our website at www.delavalcleaningsolutions.com or contact us at 1-800-447-8370.



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