

## Cleaning instructions and applications EC1935/2004

### Recommended cleaning agents and disinfectants

<b>Medium</b>	<b>Max. concentration</b>	<b>Max. temperature</b>
	<b>%</b>	<b>°C</b>
Hot water	-	95
Steam	-	130
Nitric Acid	2,0	20
Caustic Soda	2,0	85
Peracetic Acid	1,5	20
Phosphoric Acid	2,0	65

The information applies to max. 30 minutes CIP cleaning.

### Applications according EC1935/2004

<b>Simulant</b>	<b>Type of food</b>	<b>Contact time</b>	<b>Temperature</b>
		<b>hours</b>	<b>°C</b>
A	Aqueous food	24	70
B	Foods with pH < 4,5	4	70
C	Alcoholic beverages <= 20% alcohol	24	60
D1	Alcoholic beverages > 20% alcohol and oil in water emulsions	1	70
D2	Free fat on the surface	1	60
E	Dry food	1	60

Declaration of Compliance available on request.