

TECHNICAL DATA SHEET

GENERAL DESCRIPTION

HI-ALK™ is a very strong caustic foam cleaner suitable for use in the Food, Dairy and Beverage industries. It is designed for use on heavy burnt-on soiling such as fats, protein, cooking oils, polymerised oils and smoke residue.

HI-ALK™ contains high levels of caustic soda, concentrated detergents and solubilisers giving excellent soil removal and suspending properties.

Applications include: heavy deposits of oils, fats, grease even when burnt on difficult to remove build ups on containing mixtures of soils (compound soils).

HI-ALK™ gives exceptional stable foam and long contact times on vertical surfaces and complicated shaped machinery, allowing the powerful detergents to act on heavy grease, fat, protein and other difficult soils.

TYPICAL PROPERTIES

Clear pale yellow/brown liquid

Specific gravity @20°C - 1.33 typical

APPLICATION

FOAM CLEANING: 2% to 10%v/v solution depending on the degree of soiling at ambient to 50°C via suitable foam generating equipment.

Wash off residue with boosted water at an optimal temperature of between 45-60°C

MANUAL CLEANING: 5-10%v/v for submersion of removable parts which are heavy soiled/burnt on.

STORAGE

Store above 0°C

Store in original shipping container away from acidic products.

PACKAGING

25 litre drum

1000 litre IBC

Consult a Foodclean technician for specific applications.

Do not use on soft metals.

Prepared by: **DD**

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HI-ALK™

FEATURES

- Exceptional on heavy burnt on soils
- High foam
- Fast acting
- Effective in breaking down fats, greases and protein based soils
- Good detergency
- Free rinsing



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