Detergent range

Detar 8 ALKALINE CYCLE AMPLIFIER

Peroxide-based liquid detergent specially designed for the removal of particularly difficult food residue in conjunction with an alkaline cycle.

To provide for the lack of mechanical action in the removal of "sticky" dirt

Detar 8 is a careful blend of peroxides and sequestering agents designed to solve cleaning problems deriving from dirt residue that is difficult to remove when using only alkaline treatment.

The use of Detar 8 in association with washing with Detar PS develops effective oxidising action that removes organic residue stuck to walls that would require strong mechanical action.

Applications in the food industry

Thanks to the lack of foaming and the presence of sequestering agents, the best use for Detar 8 is in CIP systems, always in conjunction with an alkaline product such as Detar PS.

Detar 8 is used in the confectionery industry to clean homogenisers, mixers etc.

It is used in the fruit juice industry for cleaning plate heat exchangers, concentrators, pasteurisers etc.

For the regeneration of cartridges

The effectiveness of Detar 8 is perfectly exploited in the delicate operation of periodically regenerating filter cartridges.

For this application, after washing with Detar PS at 50 $^\circ$ C for 30 minutes, apply Detar 8 and carry out further hygienic cleaning. For details of the proper work protocol, please contact our Customer Service Department.

Characteristics

Appearance: clear liquid.

Colour: colourless.

Specific weight (at 20 °C): 1.12-1.15 g/cm³

Rinsability: excellent.

Biodegradability: not subject to law 136 of 26/4/83.

Method of use and dosage

Use Detar 8 with a concentration of 1%, max. 2%, in the final phase of the alkaline wash (last 5 minutes). Rinse thoroughly at the end.

Storage

Store the product in a cool (T<30°C) and well-ventilated place.

Do not store near combustible or oxidisable materials. Keep containers properly closed.

Hazard designation

The product is classed as corrosive.

Consult the relative safety sheet before handling the product.

Warning

Do not use the product in closed systems, as the freed oxygen may cause an increase in pressure.

Pack sizes

code 252341 - 10 kg canisters code 252351 - 25 kg canisters code 252359 - 200 kg barrels code 252361 - 1,100 kg barrels



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