Detergent range

Detar Tre Liquid

CAUSTIC LIQUID DETERGENT

Caustic liquid descaling detergent. Detar Tre Liquid is a highly caustic liquid detergent, which means it has powerful degreasing and tartrate-removal effects.

The inclusion of various kinds of organic sequestering agents in the formula gives this product a strong complexing action. This feature means that Detar Tre Liquid can also be used where the water is particularly hard.

For cleaning operations in the beverage and wine industries

Detar Tre Liquid can be used in all areas of the food sector anywhere a powerful degreaser is required.

It's particularly suitable for use in the beverage sector - including winemaking - for cleaning conveyor belts, fillers, vats and storage tanks.

In the dairy sector, this product is mainly used to clean milk packaging stations and conveyor belts.

Detar Tre Liquid can be used without worries on stainless steel, iron, rubber, glass and concrete.

It is not advisable to use this product on painted or varnished surfaces, on phenolic resins or on light metals such as aluminium or tin.

Characteristics

Appearance: clear liquid. Colour: colourless. Specific weight at 20 °C: 1.39 - 1.42 g/cm³. Alcalinity: 35 – 38 % (expressed as NaOH). Rinsability: fairly easy Fully miscible with water at all concentrations. Biodegradability: not subject to law no. 136 of 26/4/83.

How to use and dosage

In circulation cleaning and CIP systems:

Rinse the system with water for a few minutes. Wash the circuit with a solution of Detar Tre Liquid at a concentration of between 0.5% and 2% for approximately 10 minutes, with hot water (40-50°C) if possible.

Drain and rinse with drinking water.

Storage

Store in a cool and well ventilated place. Keep the containers sealed shut.

Hazard labelling

This product is classified as corrosive.

Before handling the product please consult the relevant safety information.

Pack sizes

code 252101 - 1 kg bottle code 252111 - 25 kg canisters code 252119 - 1,400 kg barrels



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