## **CL Cleaner**

A heavy duty, all-purpose, chlorinated, alkaline powder ideal for food contact surfaces, such as meat cutting tables, circulation and spray cleaning operations. Safe on stainless, non-foaming and readily soluble.



## Where To Use

Cold milk equipment Pipelines Tank trucks
Bulk storage systems Cold-transfer

## **Dilution and Directions**

CL Cleaner can be used for cleaning all cold milk equipment including pipelines, tanks trucks and cold-transfer or bulk storage system. For manual cleaning dilute from 1/2 to 2 ounces per gallon of water depending on the soil load. For pressure washing dilute up to 4 ounces per gallon of water and further dilute through the machine at a rate of 1/60. For CIP cleaning dilute 3/4 ounces per gallon of water and circulate solution with warm water (140 degrees F) for up to 15 minutes. Rinse with cold water for at least one minute, For manual cleaning of valves, elbow, fitting, etc. dilute 1 ounce per gallon of water.

## **Technical Specifications**

TYPE: Chlorinated Alkaline Cleaner

