

NADOL

CHLORINE FREE

Caustic detergent for in-place cleaning



ELIMINATES RISK OF TCM'S AND CHLORATE RESIDUES.

FOR USE IN HOT OR COLD WATER

CHLORINE FREE

HIGHLY CONCENTRATED
NON FOAMING
CLEANS BULK TANKS, PASTEURISERS,
PIPELINES AND ALL FOOD PROCESSING
MACHINERY
REMOVES FATS, OILS AND PROTEIN
USED IN SINGLE OR MULTI CIP PROCESS

Contains 24% w/w sodium hydroxide.

- Fast effective cleaning action.
- Also removes polymerised carbon & milk residues.
- Contains sequestrant & suspending agents to help prevent calcium deposits from accumulating on the surfaces of bulk tanks & pipelines.
- Effective in all water conditions.
- For a wide range of applications in food & beverage processing industries.
- Suitable for use in robotic parlours.

CIP SYSTEMS

1. Rinses pipelines and system with clean water before application.
2. Make up a solution of 0.5 - 1% at a temperature of 50 - 90C.
3. Circulate for 10 to 20 minutes.
4. Rinse with clean water.

PASTEURISER SYSTEMS.

1. Rinse plant with clean cold water.
2. Make up a solution of 15 mls per Ltr of water.
3. In hard water use 20 mls of NADOL per litre of water.
4. Heat solutions to 75C.
5. Circulate for 20 minutes.
6. Allow plant to cool and pump to drain.
7. Rinse with cold water.

RINSE PLANT WITH A SOLUTION OF SANITISER AS REQUIRED.

**NOT SUITABLE FOR USE ON
ALUMINIUM OR OTHER SOFT METALS**