





CIRCULATION CLEANER NO. 4

Circulation Cleaner #4 is a highly concentrated alkaline cleaner especially formulated for both general and CIP cleaning in the dairy and food manufacturing and service industries.

Its concentrated formula makes this a very powerful cleaner which will make light work of heavy build ups. CC#4 contains no perfumes and is safe for food contact surfaces such as mixing bowls, mixing tanks, ovens and other food cooking surfaces where high build ups of grease and proteins occur. Circulation cleaner also contains a built in descaling agent to reduce CIP and prolong the need for acid based CIP descaling.



FEATURES & BENEFITS

-  Powerful alkaline cleaner with inbuilt descaling agent
-  Ideal for clean in place applications including tanks and ovens
-  Suitable for food industry use as odour free
-  Economical in use

DIRECTIONS FOR USE

PLEASE ENSURE PERSONAL PROTECTIVE EQUIPMENT IS WORN WHEN USING THIS PRODUCT.

General Cleaning: Dilute 10mls per 1L of water. Scrub surface and then rinse thoroughly with potable water to remove residues.

CIP Cleaning: Following the initial rinse, dilute 15-30mls per 1L of water at 60-85°C. Circulate solution for 20-40 minutes. Rinse thoroughly with potable water. Test with pH strips.

FIRST AID & SAFETY

Considered a hazardous product. Avoid contact with skin and eyes. Wear gloves and eye protection when handling. Keep out of reach of children. If swallowed seek medical advice. If poisoning occurs contact a Doctor or the Poisons Information Centre. If swallowed do NOT induce vomiting, give water. If skin contact occurs wash affected area and remove clothing. If in eyes, hold eyes open and flood with water for a minimum of 15 minutes. Call a Doctor. Refer to Safety Data Sheet for more information.

Class 8

Risk: Corrosive



PACK SIZES

Size	Code
15L	NCCC415
200L	NCCC4200
1000L	NCCC41000

Not to be used for any other purpose. Do not mix with other chemicals.

