

BEER LINE CLEANER

Brewery Approved • Non-Foaming Alkaline Detergent



Description:

BEERLINE CLEANER is an exceptionally powerful cleaner that removes proteins, emulsifies fats, and sanitises in one operation. BEERLINE CLEANER may be identified by its clear yellow appearance, mild hypochlorite odour and its highly alkaline nature.

DIRECTIONS:

WARNING: Causes severe burns to eyes and skin.

Avoid contact with skin and eyes. Protect eyes and wear gloves when handling.

1. Flush all beer from system.
2. Add BEERLINE CLEANER to water to make a 2% solution, for example, 200mL BEERLINE CLEANER to 10L of water.
3. Recirculate the solution through the lines for at least 20 minutes at a velocity of at least 1.5 metres per second. In an 8mm diameter line a 1.5m/s velocity can be achieved by pumping at 4.5L per minute.
4. When equipment cannot be cleaned by recirculating we recommend soaking for at least 30 minutes in 2% BEERLINE CLEANER to loosen soil. Check that all soiling is removed by the rinse water.
5. Rinse to ensure no residues of BEERLINE CLEANER remain.

Safety Information:

If poisoning occurs contact a doctor or Poisons Information Centre. Phone New Zealand 0800 764 766.

EYES: Rinse immediately with cool water. Call Ambulance. Continue rinsing or use eyebath for 15 minutes or until the Ambulance arrives.

SKIN: Flush with cool water.

INGESTION: Do not induce vomiting. Give milk or large quantities of water. Call a Doctor immediately.

24 Hour toll free emergency phone no: 0800 243 622

For further information regarding product safety and handling, refer to the Material Safety Data Sheet and Product Label.

Made in New Zealand by Integra Industries P: 0800 667 843

Features:

- MPI C31 Approved
- Exceptionally powerful
- Removes proteins
- Emulsifies fats

Areas of use:

- Breweries
- Pubs/bars
- Hotels
- Restaurants

**5L**

Code: C2110600L05

**200L**

Code: C2110500L200