

Product Information

CIP 8 ALKALI CLEANER

CLARK CIP- 8 is an alkaline, non foaming CIP(clean-in-place) cleaner primarily designed for pipelines and associated equipment in FOOD MANUFACTURING, DAIRY and BREWING AND WINE industries.

USES:

Strong alkali CIP cleaner employing chelating and sequestering agents to economically and effectively remove protein build up in vats, pipelines and equipment.

DIRECTIONS FOR USE:

 Dilute CIP 8 at 25mls per litre of hot water (at 70-80° C). Handle with care when mixing as this is corrosive. Pump or circulate through lines to be cleaned for at least 10 minutes, then drain. Strong pump surge is essential for effective cleaning, particularly for complex parts of the system such as heat exchanger plates. Rinse well with cold water and drain. However, spot testing is recommended.

BIODEGRADABLE:

The surfactants in this product are biodegradable according to internationally accepted criteria.

PRESENTATION:

CIP 8 is available in the following packages:

- 200Lt Drum
- 1.000LT IBC
- Bulk delivery available in some areas
- MPI C31 Approved
- MPI Dairy Recognised
 Maintenance Compound

HAZARDS:

Corrosive Material. (Contains 450 grams sodium hydroxide per kg). Avoid contact with skin or eyes. Wear protective clothing, gloves and goggles. Harmful if swallowed. Keep out of reach of children.Repeated or prolonged contact may lead to skin irritation.

ESTIMATED FREEZE POINT:

Estimated Freeze Point for CIP – 8 Alkali Cleaner is 5°C.

FIRST AID:

For advice contact National Poisons Information Centre Phone 0800 764 766

For eye contact: rinse cautiously with water for several minutes. Remove contact lenses if present. Continue rinsing. Immediately call a doctor.

If swallowed: do NOT induce vomiting. Rinse mouth with water. Give water to drink to achieve dilution. Call a doctor immediately For skin contact: wash with plenty of soap and water. If skin irritation occurs get medical advice/attention.

A Safety Data Sheet is available for this product on request.