

In-Line

Heavy duty, low foaming alkali cleaner

HT-104

DESCRIPTION

Inline is a low foam, heavy duty caustic based detergent powder specifically designed to remove stubborn soils. It is recommended for use in milking plants in large bore milk lines, loop lines, plate coolers and third line cleaning. A coloured working solution enables an easy visual check during the clean of both the flow rates in claw bowls and later the effective rinsing of the system. It is formulated to be particularly effective in hard water conditions. **Inline** is a pale, grey-coloured, granular, free flowing odourless powder. **Inline** turns a blue-purple colour in solution.

FEATURES AND BENEFITS

- **Highly effective formula**

Inline is suitable for all milk plant and recirculating systems. The strong caustic alkali builder removes soils such as milk fat, protein and other milk soils, resulting in a very fast and effective clean.

Inline high alkalinity raises the pH, improving cleaning action and allowing burnt – on soils to be removed quickly from all surfaces.

Inline ability to rapidly wet, remove and keep soils suspended in solution, allows the following detergents to act more efficiently in continued soil removal.

Inline is highly sequestered making it suitable for use in soft or hard water.

- **Effective low-foaming formula**

The economical concentrated formula contains water hardness sequesterants which prevent water scale and remove existing scale over time.

- **Colour coded product label**

Enables easier identification to ensure the correct product is used. Simplifies employee training.

DIRECTIONS FOR USE

CREAM PASTEURISERS AND PLATE HEAT EXCHANGERS

Rinse with water (30°C to 40°C). Circulate **Inline** at a concentration of 1.0 to 1.5kg per 100 lit res and at 74°C to 80°C for 20 minutes.

Rinse. Clean with a suitable acid cleaner such as Dairy Power CB Acid and rinse.

SILOS, VATS, CHILLERS AND ROAD TANKERS

Rinse with cold water. Circulate **Inline** at a concentration of 0.5 to 1.0kg per 100 litres and at 60°C to 65°C for 5 minutes.

SANITISE

Ensure surfaces are thoroughly rinsed. Sanitise by using Peratec 5 at 1;100 with water

COMMENTS

1 Ensure appropriate Personal Protective Equipment is worn when handling this product.

2 A violent reaction may occur if added directly to boiling water.

3 Allow a volume of 5 to 71litres of water per set of cups or 10 litres per set of cups if reverse flow cleaning.

4 It is good practice to discard the first 5 to 10 litres of milk produced after sanitation.

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