

Vatkleen

Vat and CIP Cleaner

VATKLEEN is a product formulated especially for vat and CIP cleaning in the food processing industry. VATKLEEN is used to remove blood protein and fat from portable utensils throughout the various processes in the plant.

How to Use

For general cleaning of utensils dilute 12.5g VATKLEEN to 1 litre of water and immerse articles to be cleaned in solution at 100°C.

Vat, Kettle and CIP cleaning is generally carried out at high temperatures and the recommended solution strength is 40 - 50 grams per litre of water.

Features	Advantages	Benefits
Biodegradable	Safe to the environment	Peace of mind
Concentrated	High dilution rates	Economical
Free rinsing	Does not spot or streak	No rewashing

Specifications

Colour	White Powder
Odour	None
Hard Water Tolerance	Excellent
Rinsability	Complete
Flammability	Non-flammable
Biodegradability	Fully

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