

C900

Beer Line Cleaner and Sanitizer with active chlorine



Beer line Cleaner and sanitizer with active chlorine PART # C900

DEEP-CLEANING, ALKALINE VERIFICATION-AGENT, IN POWDER FORM FOR HARD-TO-CLEAN RESIDUES IN BEER- AND OTHER BEVERAGE-DISPENSING SYSTEMS

To eliminate extreme contamination or for base-cleaning of old dispensing systems. Monitoring of the cleaning and disinfection process with the COLOR INDICATOR. Contains ACTIVE CHLORINE. Compliant with DIN 6650 and HACCP-norms.











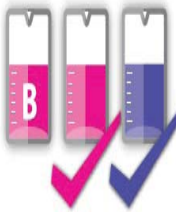

CLEANING & VERIFICATION MADE EASY

1) DISSOLVE POWDER	Always pre-rinse cleaning container! Add content of 1 packet TM DESANA MAX ^{cl} (35g) into flowing jet of luke warm water (35 °C / 100 °F) and fill up container with 4,5 lit / 1.2 gal of water. Take blank from solution.
2) SHAKE: SOLUTION PURPLE	Close the container. Mix and shake well! Color of the fresh solution: PURPLE.
3) ATTACH CONTAINER / BARREL	Attach the tap head of the beverage container, i.e. beer keg, under CO ₂ -pressure to the cleaning container
4) FILL LINES WITH SOLUTION	Open tap and leave running until cleaning solution flows through. Heavily soiled solution turns YELLOW.
5) LET SOLUTION SOAK FOR 20 MINUTES SOLUTION TURNS GREEN	Close tap. While performing other maintenance work, let the TM DESANA MAX ^{cl} -cleaning solution soak in the lines for appr. 20 minutes. During this time, TM DESANA MAX ^{cl} dissolves organic deposits of all kind inside the dispensing unit and turns GREEN.
REPEAT UNTIL NO LONGER GREEN	Repeat steps 4 and 5 with a soaking time of 3 minutes. Continue to do so until cleaning solution is no longer GREEN.
DONE WHEN PURPLE REMAINS PURPLE	As soon as the solution from the lines stays the same color as the "blank" sample for a minimum of 3 minutes, the lines are clean and in perfect hygienic condition. Cleaning is completed!
6) RINSE WITH TAP WATER	Rinse with tap water as follows: For 7mm I. D. tubes use a minimum of 200ml and a maximum of 1000ml per meter of tubing (see study of the University of Vienna, 05-02-2003). Verify rinsing by means of a pH-test strip: The pH of the rinsing water coming out of the tap has to correspond with the pH of the original tap water.

ADVANTAGES OF TM DESANA MAX^{cl} WITH COLOR INDICATOR

- Perfect base cleaning of old and heavily soiled dispensing systems. Very effective on polyphenole-residues (hop resin).
- Dispensing equipment is easily kept in an excellent condition!
- Monodose packaging guarantees safe and easy handling, powder dissolves quickly.
- Microbiologically clean dispensing equipment and verification of clean with the color change technology
- The PURPLE-GREEN color indicator safety is comparable to laboratory testing, without extra cost.
- Customers obtain optimal quality beverages

Steps for using Beer Line Cleaner and Sanitizer with active chlorine

					
					
Pre - Rinse	Dissolve Powder, Pull Blank	Fill Lines	3 Minutes Contact Time Brush Parts	Empty Lines Check Color	Water Flush Check PH < 8 Re- Connect Kegs

Pre - Rinse Cleaning Container and all lines with tap water

Don't waste the flushed beer - collect it in clean jugs

Always wear safety glasses and safety gloves!
Add 1 Packet of Beer Line Cleaner and Sanitizer with active chlorine into flowing jet of luke warm water. immingle well. Put blank for comparing colors later on.

Fill Lines with cleaning solution. Make sure all inner surfaces are covered with solution during contact time.

Soaking : Minimum contact time 3 minutes.
Re-circulating: re -Circulated for 10 minutes

Empty Lines: When solution has turned green or yellow, fill lines again with fresh solution. When solution matches color of blank or has bluish color after a contact time of 3 minutes, the lines are in perfect hygienic condition.

After the cleaning always flush off chemical with tap water. Check Ph of rinsing water is below ph8 . Re-connect beer KEGs and throw away first shot of beer.