

## Technical data sheet

**KRONES colclean C 1209****Cold cleaner and degreaser for universal application****Product description and application**

KRONES colclean C 1209 is a cold cleaner and degreaser based on synthetic solvents. It removes oils, greases, resin, wax and hotmelt residues. KRONES colclean C 1209 is used for surface cleaning of machinery, application devices, equipment and parts.

Apply KRONES colclean C 1209 undiluted by spraying on soiled surfaces. Allow to act up to thirty minutes. Do not apply on hot surfaces. For industrial use only.

**Operating conditions**

Concentration:	ready to use
Dosing:	given
Temperature:	cold to 40°C
Contact time:	5min to 30min

**Concentration check**

obsolete

**Physical data**

Form/colour/smell:	liquid, colourless, fruity
Density:	approx. 0.826 g/cm <sup>3</sup>
Flash point:	32°C
Boiling point:	120°C

**Material compatibility**

Compatible in the working concentration and recommended contact time with all common materials in food industry like: Stainless steel, glass, PET, PE, PP, PVC, PVDF, PTFE, Viton, EPDM.

At the same time, however, the possibility of material incompatibilities cannot be completely ruled out. We recommend to carry out appropriate tests in case of uncertainty.

**Storage/ Shelf life**

The product should be stored sealed in the original container in a cool, well ventilated place.  
Minimum shelf life: 2 years.

**Classification**

Please refer to the corresponding safety data sheet for details on:

Hazardous Information  
Transport Regulations  
Safety Regulations

**Disposal**

Recycling of packaging only fully emptied and closed.  
Any product residues must be disposed of in accordance with local regulations. For further information, please refer to our safety data sheet.

**Further information**

Contains: 1-Methoxypropan-2-ol; Alkanes, C9-12-Iso  
Ingredients according to EC regulation 648/2004

Fragrances d-LIMONENE

See EC safety data sheet

**Special instructions**

Rinse with sufficient amount of drinking water, to avoid any residues on surfaces, which could come into contact with foodstuff.

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This version of the technical data sheet supersedes all previous versions, which thereby become invalid.

All information and recommendations are based to the best of our knowledge on the latest state of the art in technology and our experience and do not constitute a contractual relationship. All references to DIN standards are for product description purposes only and do not constitute a guarantee.

Processing and material quantities need to be adjusted to account for local conditions. In the event of problems, please seek technical advice. Subject to changes.