

Technical data sheet

KRONES colclean WET 1**Mild alkaline detergent and degreaser for the food&beverage industry****Product description and application**

KRONES colclean WET 1 contains a balanced blend of mild alkalis, organic sequestrant and foaming wetting agents/emulsifiers.

KRONES colclean WET 1 is used as general cleaner in all areas of the food and beverage industry especially for cleaning residues of wet adhesives and minor spoilage of hotmelts.

For industrial use only.

Operating conditions

Concentration:	1.5 – 5%
Dosing:	manually
Temperature:	cold to 50°C
Contact time:	15 to 30min

Concentration check

Not applicable

Physical data

Form/colour/smell:	liquid, , characteristic
pH value:	approx. 11
Density:	approx. 1.02g/cm ³
Foaming:	foaming
Temperature stability:	stable at 5 to +40°C

Material compatibility

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

Incompatible to colored metal, zinc-coated or tin-coated surfaces.

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: 3 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

Ingredients according to EC regulation 648/2004

<5%: Polycarboxylates
<5%: nonionic surfactants
<5%: kationic surfactants
Flavors
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.

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.