

TECHNICAL DATA

KC-431

Description:

KC-431 is a low foaming acid detergent for CIP and COP cleaning applications of food processing equipment. KC-431 is a highly concentrated blend of inorganic acids and surface-active agent to provide quick and efficient removal of mineral scale, buildup, and rust.

Physical Properties:

Appearance – Clear liquid
Odor – Sour
pH - Less than 1.0 @21°C
Density – 9.76 pounds per gallon
Foaming – None
Rinsing – Excellent

Directions for Use:

CIP Scale Removal and Cleaning: Flush system with water. Use KC-431 at 1 to 3 ounces per gallon of water at 140-160°F. Circulate for 15-30 minutes. Drain system and follow with a potable water flush or rinse.

Manual Cleaning: Dilute KC-431 at 1-9 oz per gallon of water, depending on nature and severity of soil or scale to be removed. Apply solution to surfaces by soaking, brushing, or green pad, as appropriate. Allow to dwell for up to 15 minutes. Brush or otherwise agitate the surface. Rinse thoroughly with potable water.

This product should not come into direct contact with meat, shell eggs, or other food products. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.

Safety:

Oxidizer! Corrosive! KC-431 contains Nitric and Phosphoric acid. Avoid contact with skin, eyes and clothing. Avoid breathing vapors or mist, use with adequate ventilation. Wash thoroughly after handling. In case of skin contact, flush skin with water. In case of eye contact, flush eyes with water for at least 15 minutes and call a physician.

Read Safety Data Sheet (SDS) before using this product.

Storage:

Keep containers tightly closed and store in a dry, cool and well-ventilated place. Containers must be vented. Follow storage requirements for NFPA Class 1 oxidizer. Do not store near incompatible materials.