Acid Cleaner # 5 A highly effective acid cleaner, offering results at low temperatures.

✤ BENEFITS

- Economical to Use
- Low Foam for CIP
- Penetrates and Removes Scale, Protein & Beer Stone Rapidly
- Passivates and Brightens Stainless Steel

* DESCRIPTION

ACID CLEANER # 5 is a new blend of inorganic acids with a low foam detergent designed to rapidly attack scale and stone to leave metal surfaces sparkling. It is ideally suited to perform a variety of tough cleaning jobs in the Food and Beverage Industry. This special acid blend will help remove the stubborn protein stain (blue rainbow) as well as food deposits like starch. ACID CLEANER # 5's low foaming characteristic enhances cleaning action when applied by circulation, spray or agitated soak cleaning. ACID CLEANER # 5 is especially formulated to passivate and repassivate stainless steel.

✤ PROPERTIES

APPEARANCE
FOAM
WETTING
pH @ 1 ounce per gallon
pH of concentrate1.2
BIODEGRADABLE

✤ GENERAL USE DIRECTIONS

<u>Acid Rinse</u>: Drain the alkali wash – burst rinse with warm water. Make a solution of 1 oz. ACID CLEANER #5 in every 10 gallons of water used. Circulate this solution for 15 minutes at 140-160° F. Drain the system and rinse with potable water. Just prior to reuse sanitize according to the local health codes.

<u>Acid Wash</u>: Clean equipment with suitable alkali to produce acceptable soil removal. Drain the alkali wash – burst rinse with warm water. Make a solution using 1oz. of ACID CLEANER #5 in each gallon of water used. Circulate this solution for 15 minutes at a temperature of 140-160° F. Drain and rinse with

potable water. (The use of all cleaning compounds must be followed by a potable water rinse.) Just prior to reuse sanitize according to local health standards

<u>Initial Acid Passivation</u>: After cleaning vessel with alkali cleaner use 5 ounces of ACID CLEANER #5 per gallon of water. Circulate for 20 minutes at 120°F. Drain vessel and ALLOW TO AIR DRY. The vessel must air dry to achieve successful passivation. (Before using vessel, it is required to rinse with potable water and sanitize according to public health standards.)

<u>Re-passivation</u>: Use 1 oz. per gallon of water and circulate for 30 minutes at 120°F. ALLOW TO AIR DRY. (Before using vessel, it is required to rinse with potable water and sanitize according to public health standards.)

Note: Sensitive alloys may require milder concentrations.

* COMPLIANCE

ACID CLEANER #5 is accepted by the United States Department of Agriculture for use as an acid cleaner in official meat, poultry and egg processing establishments.

SAFETY

DANGER: CAUSES SEVERE BURNS TO SKIN AND EYES. HARMFUL OR FATAL IF SWALLOWED. Contains nitric and phosphoric acids. Avoid contact with skin or eyes. Do not take internally. Wear safety goggles and rubber gloves when handling. Do not mix with chlorine containing products, as it will cause a release of chlorine gas. DO NOT use on galvanized iron.

FIRST AID:

For Eyes: Hold eyes open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first five minutes. Then continue rinsing. Call Poison Control Center or doctor for treatment advice.

If Swallowed: Call Poison Control Center or doctor immediately for treatment advice. Have person sip on a glass of water if able to swallow. Do not induce vomiting unless told to do so by the Poison Control doctor. Do not give anything to an unconscious person.

If on Skin or Clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call Poison Control Center for treatment advice.

If Inhaled: Move person to fresh air. If person is not breathing call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a Poison Control Center or doctor for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measure against circulatory shock, respiratory depression and convulsion may be needed.

Rev. 6/03