

F&B Whirl[®]

Heavy Duty Chlorinated Cleaner

Description

Whirl is a heavy-duty, granular, chlorinated caustic cleaner used for cleaning-inplace (CIP) operations in food and beverage plants or dairy farms

Key properties

Whirl is based on a blend of strongly alkaline cleaning agents, surfactants, sequestering agents and a source of available chlorine. These, combined with high alkalinity, give rapid and complete soil removal, particularly of fatty and other similar deposits. Chlorine promotes the removal of protein and prevents the formation of protein film build-up. Whirl is designed for use in circulation and spray cleaning. The surface active agent system used in Whirl contributes not only to the wetting properties but also behaves as a foam suppressant, thus ensuring freedom from foam. The presence of a foam suppressant is also of great importance since under conditions of high temperature, the alkalinity present will remove fatty deposits by a process of saponification which, in many products, will give rise to an adverse foaming condition. Solutions of Whirl have a high degree of stability and are suitable for use in recoverymsystems where cleaning solutions are used and recovered for reuse. The solution has excellentsoil suspending and dispersing properties, positively preventing sludging and scale formation. The presence of complex phosphates enables the use of Whirl in a variety of water hardness conditions. Whirl has been used efficiently in water as hard as 300 ppm (17 gpg) withoutincreasing the product concentration above the recommended range. Whirl is completely soluble in water at all recommended use concentrations

Benefits

Heavy-duty formula: Low foam: Chlorinated: Sequestrants: Surfactants:

effective at low concentrations for maximum cost efficiency suitable for CIP equipment eliminates protein films controls hard water scale improves rinsing



Diverflow



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Use Instructions

Whirl is a superior cleaner for a wide variety of applications including dairies, breweries, beverage plants, storage tanks, processing vats, vessels, transfer systems, etc. The following is the recommended cleaning procedure:

- 1. Flush equipment with tap water until rinse water runs clean.
- 2. Circulate Whirl at a concentration of 4 to 5 grams/liter (0.5 to 0.67 oz/US gal) in hot water, 57 to 65°C (135 to 150°F) for 15 to 20 minutes.
- 3. Drain Whirl solution and rinse thoroughly with potable water.
- 4. Allow equipment to drain dry.
- 5. Sanitize with the appropriate JohnsonDiversey sanitizer.
- CAUTION: Under no circumstances should solutions of Whirl be permitted

Technical data

Form	White, granular powder
Odor	Chlorine
Available Chlorine % (as packaged)	1.80
Phosphorus as P %	2.52
pH 1% solution, nominal	12.4

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet. Store in original container. Avoid extremes of temperature

Product compatibility

At recommended use concentrations Whirl is safe to use on iron, stainless steel, most plastics and natural and synthetic rubber. Whirl is not safe for use on soft metals such as aluminum, zinc or brass because of its high alkalinity and available chlorine.

Test method

Caustic Test Kit

Approvals

The Canadian Food Inspection Agency has indicated that when Whirl is used in accordance with label directions, there will be no objection to its use in plants under its jurisdiction.

Whirl meets United States Department of Agriculture 1998 A 2 guidelines.

A1.Compound for use as general cleaning agents on all surfaces, or for use with steam or mechanical cleaning devices in all departments. Before using this compound, food products and packaging materials must be removed from the room or carefully protected. After using this compounds, surfaces must be thoroughly rinsed with potable water