



**Delvak<sup>TM/MC</sup>**

**VC84**

## Heavy Duty Alkaline Cleaner

### Description

Delvak<sup>TM/MC</sup> cleaner is a caustic product well-suited for use in circulation cleaning of high temperature short time (HTST) units, milk and whey evaporators, deep fat fryers and pressure spray washers.

### Effective

- Heavy duty formula effective at low concentrations
- Contains water conditioners to prevent scale and mineral film formation
- Contains surfactants to speeds soil penetration
- Contains defoaming agents to eliminate excess foam

### Versatile

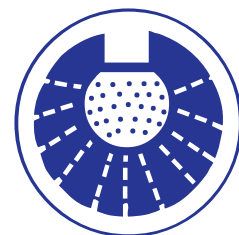
- Versatile, may be used for circulation and spray cleaning

### Easy-to-Use

- Free-rinsing, leaves no film/residue for spot-free surface

### Discussion

Delvak<sup>TM/MC</sup> cleaner is a phosphated product capable of sequestering water hardness up to 260 ppm. It contains surfactants that aid soil penetration and rinsability, leaving film-free surfaces when followed by an acidified rinse using the appropriate Diversey acid. This product does not foam excessively when used in pressure spray washers and rinses well to leave bright equipment. It keeps food plants clean by quickly penetrating and removing such soils as carbon, fat and protein deposits from processing equipment. This product maintains operating efficiency and extends equipment life, while protecting product quality.



**Diverflow**



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### Use Instructions

Refer to the table for the specific concentrations of Delvak<sup>TM/MC</sup> cleaner used in the cleaning operations described below:

#### Circulation Cleaning:

Use concentration A for circulation cleaning of HTST or vacuum pans depending upon amount and type of soils to be removed.

#### Deep Fat Fryers, Boil-Out of Cook Kettles (Jacketed Stainless Steel):

Use at concentration B to clean fryers. Higher concentrations may be required to remove heavy carbon deposits.

1. Rinse kettle well with warm to hot water.
2. Fill kettle with water and add Delvak<sup>TM/MC</sup> cleaner carefully. Turn steam on jacket and raise temperature of solution to 77–88°C (170–190°F). Operate agitators. Use long handle brush carefully to brush interior and exterior of kettle. Do not operate agitator while brushing. Some kettles have inserts removable with hydraulic hoists.

These should be cleanable in the kettles if the agitators do not interfere. Clean for 30–90 minutes.

3. Drain and rinse.
4. Fill kettle with water and add Descale at 1 mL/L (1 U.S. fl. oz. / per 10 U.S. gal.). Heat to 54–60°C (130–140°F) with steam jacket. Clean for 20–30 minutes.

#### Meat Packing Plants, Pan and Mold Pressure Washers:

Charge and maintain solution tank at concentration C at 65–77°C (150–170°F). If soils are severely dried on, presoak pans in a detergent solution before washing. **NOTE:** Control foam by proper gross soil removal and with additions of AF Lotemp if necessary.

Concentration	A	B	C
oz. / U.S. gal.	1.0 to 2.0	1.6 to 4.8	0.8 to 3.2
grams/liter	7.5 to 15	12 to 36	6 to 24

### Technical data

Certification	Acceptable for use in food processing facilities
Form/Color	Opaque white powder
Scent	No fragrance added
Bulk Density	1.0
pH (1%)	14.0
% P	3.04
% Active Free Alkalinity	66.8
% Active Total Alkalinity	68

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

### Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

### Product compatibility

Delvak<sup>TM/MC</sup> cleaner is safe for use on materials commonly found in the beverage and food industry when applied under the recommended conditions. In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

### Test Kit

Test Kit # 409224/409239

### Precautionary Statement

Refer to current Material Safety Data Sheet.