

F&B Divo Kool

Caustic free, low temperature CIP cleaner for the craft brewing industry

Description

Divo Kool is a heavy duty CIP cleaner designed to provide effective cleaning of all brewery vessels and dispense systems without the use of caustic soda. This highly soluble, non-caustic formula works effectively at low temperatures promoting worker safety.

Effective

- Caustic free formulation: improves worker safety
- Reduced wash temperature: saves time & energy while reducing equipment wear
- Low foaming solution: applicable for brewing vessels, lines, hoses or pumps
- Effective: readily removes common brewing soils
- Easy to use: completely soluble in water
- Free rinsing: saves water and time

Discussion

Divo Kool is a unique non-caustic brewery and dispense system CIP cleaner formulated to provide effective soil removal and user safety. It is highly soluble, free rinsing and easy to use. This unique cleaner provides superior cleaning of brewing systems at low temperature wash solutions versus traditional caustic cleaners. Caustic detergents aside from being difficult to handle, require elevated wash temperatures. Divo Kool contains powerful oxidizers to efficiently remove proteins and hop resins without the use of chlorine or caustic. Divo Kool effectively solubilizes soils, removes stains and rinses film free.



Diverflow



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Use Instructions

Use Divo Kool at concentrations between 3.7 and 37.4 grams / Liter (0.5 to 5 oz./U.S. Gal), depending on the type and degree of soiling.

Pre-dissolve Divo Kool and add to system to obtain optimal usage range of 7.5 - 22.5 g/L (1-3 oz/U.S. Gal). Recirculate at or between 20 - 60° C (68 - 140° F) for a minimum of 30 to 40 minutes. Time, temperature and concentration are dependent on the amount and age of the soil. Avoid contamination of food during use or storage. Equipment or surfaces subject to direct contact with food must be thoroughly rinsed with potable water after treatment with this product.

Technical data

Certification	Acceptable for use in food processing facilities
Form/Color	Opaque, white granules
Scent	Bland
pH (1%)	11.2
%P	0.05
% Free Alkalinity (as Na2O)	26.1

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 Safety Data Sheet.

Product compatibility

Safe on stainless steel surfaces. As with all alkaline detergents care should be taken with copper clad vessels.

Test Kit Alkaline Test Kit #409239 **Precautionary Statement**

Refer to current Safety Data Sheet.