

SOFT SERVE MACHINE CLEANER

→ DESCRIPTION

A chlorinated powder for sanitising soft serve, slushie machines and blenders.

→ BENEFITS

- Cleans and sanitises
- Effective at removing ice cream and dairy deposits
- Contains 1.4% available chlorine to assist in cleaning and sanitation
- Controls hard water scale
- Non corrosive to machinery
- Tested against the following bacteria. At the recommended level of 30g/4 Litres it achieved a >log 5 reduction after 2 minutes at 40°C under clean conditions against:
 - Listeria monocytogenes
 - Salmonella choleraesuis
 - Escherichia coli
 - Staphylococcus aureus

→ APPLICATION

For use in a wide range of soft serve machines.

→ DIRECTIONS FOR USE

Follow the manufacturer's instructions for cleaning the machine. The basic procedure is as follows:

1. Empty out any ice cream and rinse machine with clean water.
2. Make up a solution using 1 scoop (30g)/4L litres warm water and pump through machine.
3. Disassemble any parts that need to be removed, rinse and soak in a solution made up as above.
4. At start up the next day reassemble machine and make up another solution at rate of 1 scoop (30g)/4L and pump through machine and allow to drain.

Allow at least 2 minutes contact time when using the solution. Store in a cool dry place with the lid firmly sealed.



→ TECHNICAL INFO

Fragrance	Colour	Form	pH Level
Chlorine odour	White	Powder	11.4

→ AVAILABLE IN

Product	Code
4kg pail	C15229



RECYCLABLE PACKAGING

Dominant
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CAUSTIC

A Safety Data Sheet for this product can be found at dominant.com.au or use the QR code



SAFETY INFORMATION

RECOMMENDED PPE

24 Hour Medical Emergency Line 13 11 26