

# POTASSIUM PLUS

# Tartrate Remover

## → DESCRIPTION

Heavy Duty CIP (Clean-in-Place) Liquid for tartrate removal.

## → BENEFITS

- Highly concentrated blend of potassium hydroxide and sodium hydroxide
- Extremely effective at rapidly removing fat and protein deposits
- Cleaning agents effectively wet, penetrate and dissolve tartrate deposits and assist with brown film removal in the wine industry
- Low foaming even when used through high pressure units such as Gamajet and Fury as well as CIP systems
- High levels of sequestrant gives rapid removal of built-up scale in tanks and equipment, even in very hard water areas

## → APPLICATION

Potassium Plus is suitable for use as a heavy duty cleaner for stainless steel equipment in food processing facilities and wineries.



## → TECHNICAL INFO

Fragrance	Colour	Form	pH Level
No added fragrance	Colourless	Liquid	14

## → AVAILABLE IN

Product	Code
120L Drum	C13724
1000L IBC	C13520



RECYCLABLE  
PACKAGING

## → DIRECTIONS FOR USE

### WINERIES

Use the amounts shown below usage guide. After a while, the operators will be able to establish the optimum amounts needed for each tank. The thickness of the tartrate deposit can vary dependant on the age of the wine, type, how long it has been in the tank and process in use such as cold stabilisation.

Light: Small crystals up to 2mm scattered over the surface with a lot of uncovered stainless steel still exposed.

Tank Size (L)	Light Deposit (kg)	Medium Deposit (kg)	Heavy Deposit
10,000	3kg	4kg	6
20,000	4kg	5kg	8
50,000	6kg	10kg	15
100,000	10kg	15kg	22
200,000	15kg	20kg	30
500,000	20kg	30kg	45

1. Add water to the tank and then add the required amount of Potassium Plus. Refer to table above.
2. Circulate with sprayball or other system for 20-30 minutes.
3. Monitor by testing pH and by visual assessment. Maintain pH above 9.5 to ensure continued effectiveness.
4. Drain tank when clean, then rinse with water and finally a mildly acidic rinse. Potassium Plus is a cleaner not a sanitiser. If sanitising is required, sanitise tank using your preferred method.

### FOOD INDUSTRY

As a heavy duty CIP (Clean-in-Place) or COP (Clean-out of-Place) cleaner, for bottle washing, cleaning deep fryers, meat hook cleaning and soaking equipment.

1. Use at levels between 2-8% dependent on degree of soiling.
2. Add slowly to cold water, then heat solution. Never add to hot water.
3. Rinse all surfaces with fresh water after cleaning.

**Dominant**  
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A Safety Data Sheet for this product can be found at [dominant.com.au](http://dominant.com.au) or use the QR code



SAFETY INFORMATION

RECOMMENDED PPE

1300 789 852 [enquiry@dominant.com.au](mailto:enquiry@dominant.com.au)

24 Hour Medical Emergency Line 13 11 26