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ALKA-MAX 972
CONCENTRATED BLEND OF CAUSTIC & WETTING AGENTS
FOR HEAVY-DUTY, ALKALINE CLEANING & LOW USE-COST

TYPICAL APPLICATIONS

ALKA-MAX 972 is recommended for CIP cleaning of pasteurizers, evaporators, heat exchangers, tanks, and circulation lines. This product can also be used in "boil-outs" of fryers, blanchers, and other large process vessels where heavy-duty cleaning is required.

CONVENIENT AND SAFER THAN POWDERS

ALKA-MAX 972 is a liquid cleaner which can be accurately and efficiently dispensed through automatic feed and control systems. It produces less heat (which can cause an injurious "flash back") than dry products when added to water.

SCALE CONTROL

ALKA-MAX 972 provides excellent scale control. It contains a synergistic blend of sequestering and chelating agents that inhibit the formation of calcium carbonate (CaCO3) deposits.

FREE RINSING

Chelants and wetting agents in ALKA-MAX 972 are carefully selected to provide excellent rinsing ability and inhibit the formation of calcium carbonate (CaCO3) precipitate in the rinse cycle.

SAFETY

ALKA-MAX 972 IS HIGHLY CAUSTIC AND CAN CAUSE BURNS. Wear goggles or face shield and rubber gloves when handling this product. While making use-solutions, add slowly to surface of water to avoid violent splattering.

GENERAL DIRECTIONS: (HTST CLEANING)

- 1) Add 1 1/2 gallons ALKA-MAX 972 per 100 gallons of cold water for each 1 percent causticity desired.
2) Raise temperature to 175 - 185 °F and circulate 45 to 60 minutes.
3) Drain and rinse thoroughly with cold water.
4) Add 1 quart NITRO-CIRC 963 per 35 gallons of water and circulate at 140°F for a minimum of 30 minutes.
5) Drain and flush with cold water.

FRYER HEAT EXCHANGERS

- 1) For pre-boil and boil-over fryers add 3/4 gallon. ALKA-MAX 972 per 100 gallons of water to remove loose oil and fines.
2) Drain unit and hose bottom of fryer.
3) Add ALKA-MAX 972 at 2 to 3 percent caustic to cold water, filling fryer to 3/4 full. Heat to 200°F and circulate for 1 1/2 hours at lower water level through heat exchangers to increase cleaning ability.
4) Fill fryer to normal level and continue for 1 1/2 to 2 1/2 hours with additional time, depending on production and cleanup schedule.
5) Drain fryer and heat up first rinse cycle to minimum of 160°F for 20 minutes and dump.
6) Check pH against normal plant water. If pH is excessively high, refill with water and repeat rinse. Retest pH and, if normal, neutralize with SAFE-T-PHOS 965.
7) Condition fryer chain at normal cooking temperatures for a minimum of 30 minutes to avoid product sticking.

PHYSICAL PROPERTIES

Appearance ..... Dark-Brown Liquid
Odor ..... Faint Ammonia-Type
Foam ..... Low
Wetting Ability ..... Excellent
pH of Use Solution ..... 12.5-13.5
Specific Gravity ..... 1.45-1.50
1% Caustic Equivalent ..... 1.5 gal/100 gal H2O

PRODUCT pH INDICATOR
----- acid ---- neutral ---- alkaline -----
0 1 2 3 4 5 6 7 8 9 10 11 12 13 14



Seller Warranty

Applies to all products sold by CH2O, Inc., and is hereby communicated to all of its customers as a condition of sale.

Seller warrants that this product conforms to its chemical description and is reasonably fit for the purpose referred to in the directions for use when used in accordance with the directions under normal conditions. Buyer assumes the risk of any use contrary to such directions. Seller makes no other warranty or representation of any kind, express or implied, concerning the product, including NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS OF THE GOODS FOR ANY OTHER PARTICULAR PURPOSE. No such warranties shall be implied by law and no agent of seller is authorized to alter this warranty in any way except in writing with a specific reference to this warranty. The exclusive remedy against seller shall be a claim for damages not to exceed the purchase price of the product, without regard to whether such a claim is based upon breach of warranty or tort. Jurisdiction for any issues arising from or relating to this product shall be in the courts of the State of Washington and the venue shall be Thurston County. Any controversy or claim arising out of or relating to this contract, or breach thereof, shall be settled by arbitration in accordance with the rules and procedures as stated in RCW 7.06 and shall be binding upon both parties without right to appeal, and judgment upon the award rendered by the Arbitrator(s) may be entered in any court having jurisdiction thereof.

September 10, 1997 (Rev 09-11)

