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CCC-934
CONCENTRATED BLEND OF CAUSTIC & WETTING AGENTS
FOR HEAVY-DUTY, ALKALINE CLEANING & LOW USE-COST

TYPICAL APPLICATIONS

CCC-934 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 & SAFER THAN POWDERS

CCC-934 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

CCC-934 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 CCC-934 are carefully selected to provide excellent rinsing ability and inhibit the formation of calcium carbonate (CaCO3) precipitate in the rinse cycle.

SAFETY

CCC-934 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 CCC-934 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 CCC-934 per 100 gallons of water to remove loose oil and fines.
2) Drain unit and hose bottom of fryer.
3) Add CCC-934 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

Table with 2 columns: Property and Value. Appearance: Golden Liquid; Odor: Mild; Foam: Low; Wetting Ability: Excellent; pH of Use Solution: 12.5-13.5; Specific Gravity: 1.47-1.50; 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
Two arrows point to the 12 and 13 positions on the scale.

Seller Warranty

CH2O brand test reagent refills are available through your sales representative at no charge. Customers are required to confirm product compatibility via a control test for their specific application. CH2O recommends that you perform regular/daily testing to control chemical levels and cycles of concentration within established limits. Additional tests may be performed at your request. Test reports reflect conditions at the point when the analysis was performed. Results will change over time and with varying operating conditions.

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.

Applies to all products sold by CH2O, Inc., and is hereby communicated to all of its customers as a condition of sale. Use of CH2O products is subject to the Standard Terms and Conditions as listed on CH2O, Inc.'s website at: www.ch2o.com.

