

Chemron



PROTON

\$70.00 ex GST (\$77.00 inc GST)

Blend of nitric and phosphoric acids with low-foam surfactant. The final polishing step for dairy and food plant CIP operations. Use after caustic cleaning for all heat-exchange equipment. Should be dosed automatically.

- Complies with HACCP and GMP guidelines
- Suitable for use in all Australian food manufacturing plants

SKU: PRO-UU-8-045-TF-015-LTP

PRODUCT DESCRIPTION

Proton is used to remove calcium, corrosion and other inorganic contaminants. It is generally used as a final polishing step for dairy, brewery winemaking and food plant CIP operations.

In food plant cleaning operations, it should be used after all heat-exchange equipment has been cleaned with a suitable caustic cleaning agent, such as our Singlex or Sledge.

For economical and consistent results, Proton should be dosed automatically via conductivity or flowmeter control methods.

Product Features:

- Blended acid
- Contains surfactants
- Less corrosive
- Removes residual oils
- Quick-rinsing
- Made in accordance with HACCP and GMP guidelines
- Suitable for use in all Australian food manufacturing plants

Attention: Brewery Operators

We have developed a detailed, step-by-step cleaning and sanitising system which includes an illustrated manual, wall-mountable diagrams and material storage safety signs.

This system was developed in conjunction with two brewery system consulting firms, a supplier of CIP cleaning equipment and several brewers from large and smaller breweries.

If you would like us to send you a kit please contact us via the form below, or by calling us on 1800 812 309.

Proton is a highly effective replacement for Nitric 45.

If you have any questions about using Proton as a replacement for Nitric 45 please call us or fill in the form below.

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TESTIMONIAL

Quite simply Chemron products and Chemron Chemicals tick more of the boxes for us than any other supplier.

When we review product performance, price, technical data, certification etc. Chemron comes towards the top every time.

Alan Jones

Head Brewer

Block and Tackle Brewery

DIRECTIONS FOR USE

Following a caustic clean for heat-exchange equipment in food processing plants:

1. Use at concentrations of 0.2% to 1.6%, depending on the level of soiling, process run time and temperatures.
2. Circulate for 15 to 30 minutes at 60°C to 80°C.
3. Thoroughly rinse with potable water.

Removing calcium and corrosion from surfaces:

1. Use at a concentration of 10% and spray onto the surface with calcium build-up or corrosion.
2. Allow to dwell for 5 minutes.
3. Thoroughly rinse with potable water.

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- [PRO – Compliance Label](#)

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