

RIP TIDE™

Low Foaming CIP Detergent for Food Processing Plants

Super strength alkaline detergent dissolves the toughest deposits of protein, carbon, oils, grease and food soils. Low foaming for circulation through transfer lines, fillers, tanks and other CIP processes. Also excellent for pressure washing, tank and fryer cleaning, soak and immersion cleaning, and atomizing applications. Formulated to provide powerful cleaning in food plants, dairies, beverage plants, breweries, smokehouses, meat and poultry plants, and many other operations requiring exceptional performance with low foam. Contains a powerful blend of alkalis and surfactants for unsurpassed penetration and removal of stubborn soils. Avoid use on aluminum, galvanized metals, tin, pewter or painted surfaces.

Directions for Use

CIP Applications: Flush lines with hot water to remove excess soil residues. Dilute this product at 4-12 ounces per gallon of water depending on the amount and type of soil to be removed. Circulate solution for 5-30 minutes as needed to loosen and remove soils. Drain lines and neutralize by circulating with vinegar or a mild acid solution, followed by a rinse with potable water. To assure that all detergent has been flushed from the lines, test the pH of the rinse water to assure that a neutral pH has been achieved (approximately 7.0).

Tank and Fryer Cleaning: Drain tank, fryer or vessel to remove food residue and debris. Fill with a solution of 4-16 ounces of this product per gallon of hot water. Heat solution in tank to 180°F. Agitate or mix solution for 5-30 minutes as needed to loosen and remove soils. Do not close, seal or pressurize the tank being cleaned. Monitor the cleaning process constantly to assure the solution does not overheat and boil over. When agitation is complete, allow solution to remain in tank for 10-20 more minutes. Drain tank and scrub any remaining soil deposits with a nylon pad or brush. Neutralize with vinegar or a mild acid solution. Drain again and rinse with potable water.

Soak and Immersion Cleaning: To clean stainless steel equipment, machinery, utensils, parts, and other similar sized food processing items, preclean or prespray items to remove heavy soils. Immerse items in a solution of 4-8 ounces of this product per gallon of hot water. Heat solution to 120°F. Allow items to soak for 30-60 minutes depending on the type and amount of soil to be removed. Use circulation or agitation if available to improve cleaning performance. Remove items and rinse thoroughly with potable water.

Smokehouses and Ovens: Heat smokehouse or oven to approximately 120°F. Use this product at full strength or diluted up to 1:1 (64 oz/gal) with warm water. Apply solution liberally to all interior surfaces. Allow at least 1 hour contact time to penetrate and loosen soils. Scrub surfaces with a nylon pad or brush to remove stubborn grease and soil deposits. For atomizers, circulate the product using the equipment's air handling system. Allow the atomized detergent to settle or dissipate before entering the room. Flush surfaces with vinegar or mild acid solution, then rinse completely with potable water.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.crown-chem.com.



Technical Specifications

Appearance	Colorless Liquid
Odor	Characteristic
pH (1% solution, 22°C)	>11.5
Foaming	Low
Flash Point	None
Bulk Density (lbs/gal, 22°C)	11.85 ±0.1
Stability Range	50-100°F
Free Alkalinity (as Na ₂ O)	Very High
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	None

Product Number

93505
93555

Packaging

5 gal. pail
55 gal. drum