



Securegel

VG5

Gel cleaner for chillers

Description

Securegel is a ready to use gel cleaner, designed for cleaning heat exchangers of chiller units in the food, beverage and dairy industries.

Key properties

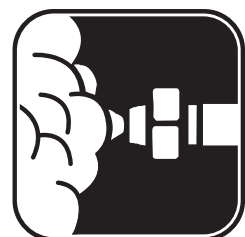
- Securegel contains an effective blend of wetting agents, emulsifiers and solvents. It is applied neat to the surface via spray equipment and forms a tenacious film with condensate water. It must not be rinsed off. The tenacious product film slowly dissolves in the condensate to give a continuous release of its cleaning properties.
- Securegel is non-corrosive toward materials normally encountered in chiller units, including aluminium, copper and galvanised surfaces. However, it should not be used on units with a coated heat exchanger.
- Securegel is suitable for use with most types of low-pressure spray equipment.

Benefits

- Good soil penetration and emulsifying properties.
- Forms a tenacious film which goes on cleaning longer.

Use instructions

Every 3-4 weeks, apply Securegel neat direct to chiller surfaces at the rate of 0.25-0.50 litres per m³.





F&B Securegel

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Technical data

Appearance: Clear, colourless liquid

pH value (neat): 10.2

Relative density (20°C): 1

Chemical Oxygen Demand (COD): 1600 gO₂/kg

Nitrogen Content (N): 2 g/kg

Phosphorous Content (P): None

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers, away from extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Securegel when applied at the recommended concentration and temperature is suitable for use on materials commonly found in the processed food industry. In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

Securegel should not be used on chiller units with a coated heat exchanger.

Test method

Not applicable.