

## Orbin RT-P

Alkaline foam cleaner with active chlorine



### Properties

- economical in consumption
- bleaching and cleaning enhanced by active chlorine
- preserves shiny stainless steel surfaces
- dissolves grease and protein soiling

### Application

Orbin RT-P is a chlor-alkaline foam cleaner with high cleaning power. Soiling from grease, protein and starch is removed quickly and reliably. Orbin RT-P has been developed for cleaning in food processing companies such as the meat, fish and delicatessen industries. In addition to the cleaning effect, Orbin RT-P also has a bleaching effect, so that plastic surfaces stained by blood or spices can be significantly brightened. On stainless steel surfaces, the metallic shine is retained for a long time after alkaline cleaning with Orbin RT-P. Orbin RT-P cannot be used on aluminum. Using a suitable foaming system, a stable, well-adhering foam is achieved with an air outlet pressure of 4 to 6 bar.

Application recommendation:

1. Rough dirt removal
2. Pre-rinse with water
3. Lather the surface to be cleaned with the specified contact time.
4. Rinse with water of drinking water quality

Alternating with alkaline cleaning, we recommend changing to an acidic foam cleaner after every third to fourth cleaning.

### Dosing

#### Foam cleaning

Concentration	2,0 - 5,0 %
Temperature	20 - 50 °C
Exposure time	10 - 20 min.
Addition	After cleaning with Orbin RT-P, rinse with drinking water quality.

### Technical data

Density (20°C)	pH-value	Conductance (1%; 20°C)
1,15 kg / l	12,0 - 13,0 ; 1 %	4,9; 1% mS/cm

### Titration

Prepare 10 ml application solution and destroy the chlorine by adding a spatula tip of sodium thiosulphate. Titrate with 0.1 N hydrochloric acid against the indicator phenolphthalein.

Consumption (ml) x 0.59 = concentration in %

## Notes

### Storage:

Store the product only in the original container and in a frost-free place between +5 and +20°C. Avoid direct sunlight. Please reseal the container tightly after removing partial quantities.

This product is halal certified.

The certification was carried out with reference to the standards "BPJPH Decree No. 20 2023" and "OIC/SMIIC 50-1:2022" in product category K for the production, filling, storage and distribution of cleaning agents and disinfectants.

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