

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.

For commercial use only. This leaflet is for non-binding information only. The information is based on our current knowledge and experience. In any case, the user is obliged to carry out his own tests and trials to check the suitability of the products for his intended processes and purposes. The information in this leaflet does not constitute a guarantee for the quality and durability of the goods to be supplied by us. We reserve the right to make technical changes within the scope of what is reasonable. The current version of the corresponding EU safety data sheet must also be observed.