

MEDALIST CIP™

Low Foaming Metal Safe CIP Food Plant Detergent

A premium quality, metal safe detergent for low foam CIP cleaning of machinery, tanks, pipelines, equipment and other hard surfaces in food processing plants. Ideal for agitated cleaning systems where excessive foam may cause problems with rinsing or damage to pumps. Formulated for demanding maintenance requirements in food processing operations, meat and poultry plants, seafood plants, dairies, breweries, canning operations, bottle plants, etc. Removes difficult grease, oil, carbon and soils quickly and effectively. Contains metal safe alkalis and surfactants for excellent cleaning power. Fortified with chelating agents for hard water areas. Rinses completely. Non-flammable and biodegradable. Safe for use on aluminum, tin, galvanized and other non-ferrous metal surfaces.

Directions for Use

CIP Cleaning: Flush vats, lines, etc. with water to remove residue. Prepare a solution of this product by diluting 6-12 ounces of detergent per gallon of warm water (100°F), depending on amount of soil to be removed. Heat solution, if possible, up to 160°F, then pump solution into lines, tanks or other equipment to be cleaned. Agitate and/or circulate solution for 10-15 minutes depending on amount of soil to be removed. For tanks and other accessible areas, scrub surfaces with a brush or sponge to improve soil removal. Allow solution several minutes contact time on surface to penetrate and dissolve soils. Rinse completely with potable hot water. A subsequent application of a no-rinse sanitizer may be required by local health authorities.

Cleaning with Pressure Washing or Steam Cleaning Equipment: Prepare a solution by dissolving 4-8 ounces of this product per gallon of warm water. Apply solution at low pressure to surfaces to be cleaned. Allow solution 5-10 minutes contact time on surface to penetrate and dissolve soils. Agitate with a brush or sponge to improve soil removal, then rinse completely with clean, high pressure water. Do not allow solution to dry on surfaces.

Soak Tank Cleaning: For stainless steel utensils and other items too small to be washed in-place, dissolve 4-8 ounces of this product per gallon of warm water in a sink or soaking vessel. Soak items for 10-30 minutes. Scrub utensils with a long-handled brush to remove soils. Rinse completely with clean water. A subsequent application of no-rinse sanitizer may be required by local health authorities.

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	Brown Liquid
Odor	Characteristic
pH (1% solution, 22°C)	>11.5
Foaming	None
Flash Point	None
Bulk Density (lbs/gal, 22°C)	9.47 ±0.1
Stability Range	50-100°F
Free Alkalinity (as Na ₂ O)	Moderate
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	<1.0%

Product Number

92905
92955

Packaging

5 gal. pail
55 gal. drum