



INDO 303

INDO 303 is a high quality blended detergent acid formulated for use in meat packers, food processing plants, dairies, breweries or any application where an “acid type” cleaner is required. This “tamed” acid formulation provides an aggressive yet controlled action for removal of scale and rust deposits.

Low-odour — Many strong mineral acids such as muriatic and sulphuric can produce very strong and objectionable odours during use. INDO 303 is very low in odour and produces very little fumes or odour during de-scaling or de-rusting.

High safety — INDO 303 may be used in any application where lime scale, milkstone, hard water scale or rust deposits have to be removed. Solutions may be heated to

75°C to increase cleaning action. It is also an effective cleaner for protein-type deposits which normally respond better to an acid cleaner than an alkaline cleaner.

INDO 303 is particularly effective for food area applications and may be used as a soak cleaner, recirculated or used in a scrub brush procedure.

When tile and grout need to be cleaned in and around washroom and shower areas, INDO 303 is the product of choice. It may be applied by lower pressure spray or brushed on, scrubbed and rinsed clean. Most soils such as hard water soap scum, rust and scale will be easily cleaned.

Unique detergent system - INDO 303 contains a most unique detergent system which enhances the acid cleaning action. Any organic soils that are present are removed and dispersed so as not to interfere with the acid. The emulsification of these soils also means that the surface is rinsed clean with no re-deposition taking place.

APPLICATIONS:

- breweries
- dairies
- egg plants
- fisheries
- food plants
- meat packers
- washroom and shower areas

USE: Use dilution depends on type and severity of soil.

MEAT PROCESSING: Dilute 1:1 to 1:5 with hot water. Apply with low pressure spray or scrub brush. Scrub thoroughly. Rinse with potable water.

IN PLACE CLEANING: Flush equipment thoroughly with 30°C water to remove loose residues. Dilute 1:100 in 75°C water and recirculate 30-45 minutes. Flush with warm water to remove solids and rinse with potable water.

BEVERAGE ROOMS: use as required to clean automatic beer glass cleaning machines.

MILK STAINS: Dilute 1:100. For heavy deposits, allow 1/2 hour surface contact. Scrub if necessary. Rinse thoroughly.

SCALE AND RUST: Dilute 1:4 in 30-75°C water. Soak 10-15 minutes. Rinse thoroughly. For mild steel surfaces, rerusting may take place if the surface is not immediately dried or is not immersed in an alkaline neutralizing solution.

TILE AND GROUT: Dilute 1:5 in warm water. Apply with low pressure spray or mop-on surface. Allow few minutes contact time. Scrub if necessary. Rinse with pressure washer.

FORM: Liquid

COLOUR: Colourless - light amber, clear

ODOUR: Slight

pH AS SUPPLIED: 1

SOLVENT: None

WATER SOLUBILITY: Infinite

SPECIFIC GRAVITY: 1.25

FLASH POINT: None

SURFACTANT SYSTEM: Blended, mildly cationic

CAUTION: Contains phosphoric acid. Read MSDS thoroughly before using.

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GRANDE PRAIRIE
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