

Application and uses for Citranox and Citrajel:

Effectively removes scale from a broad range of foodservice related equipment

Pasta and rice cookpots, steam-based ovens and kettles, holding cabinets, thermalizers, hold and serve drawers, dairy processing equipment, rethermalization units, ice cream and yogurt preparation and storage equipment, blended beverage dispensers and distribution lines, coffee manufacturing and brewing equipment, steam trays, steam tables.

Citranox and Citrajel can be used to remove scale, milkstone, pasta and starch, metal oxides, soil, grit, grime, grease, fats, oil, and rust.

Citranox® Soak, brush, sponge, cloth, ultrasonic, flow through clean-in-place. Will foam—not for spray or automated cleaning use.

Citrajel® Can be used in and for warewashers, dishwashers, washer-sanitizers, cart washers, spray washers, electrocleaning, ultrasonic cleaners spray clean in place. Can also be used for manual cleaning. Use proper skin and eye protection.

Breakup water scale - even through grease!

Effective cleaning, restoration and protection of cooking, steaming, holding, and humidification equipment.

Application	Items to be Cleaned	Method	
		Citranox®	Citrajel®
Dairy Equipment	Tanks, Distribution Lines, Milking Equipment, Ice Cream Manufacturing & Dispensing Equipment	Manual	Automatic
Beverage Equipment	Surfaces, Product Distribution Lines, Smoothie & Soft Serve Distributions Lines		Automatic
Kettles & Steamers	Cavity, Exterior Surfaces	Manual	Manual
Combi Ovens	Cavity, Exterior Surfaces	Manual	Automatic

Easy to Use

Make a fresh 1 - 2% solution (3 - 5 Tbsp. per gal., 1 1/4 - 2 1/2 oz. per gal. or 10 - 20 ml per liter) in cold, warm or hot water. If available, use hot water. For difficult soils, raise water temperature and use more detergent.

Clean by soak, circulate, wipe or ultrasonic method. Wear protective gloves and eyewear. Not for spray machines, will foam. RINSE THOROUGHLY—preferably with running water. (For critical cleaning, do final or all rinsing in distilled, deionized or purified water.)

For food contact surfaces, rinse with potable water. Used on a wide range of glass, ceramic, plastic and metal surfaces.

Corrosion testing may be advisable.

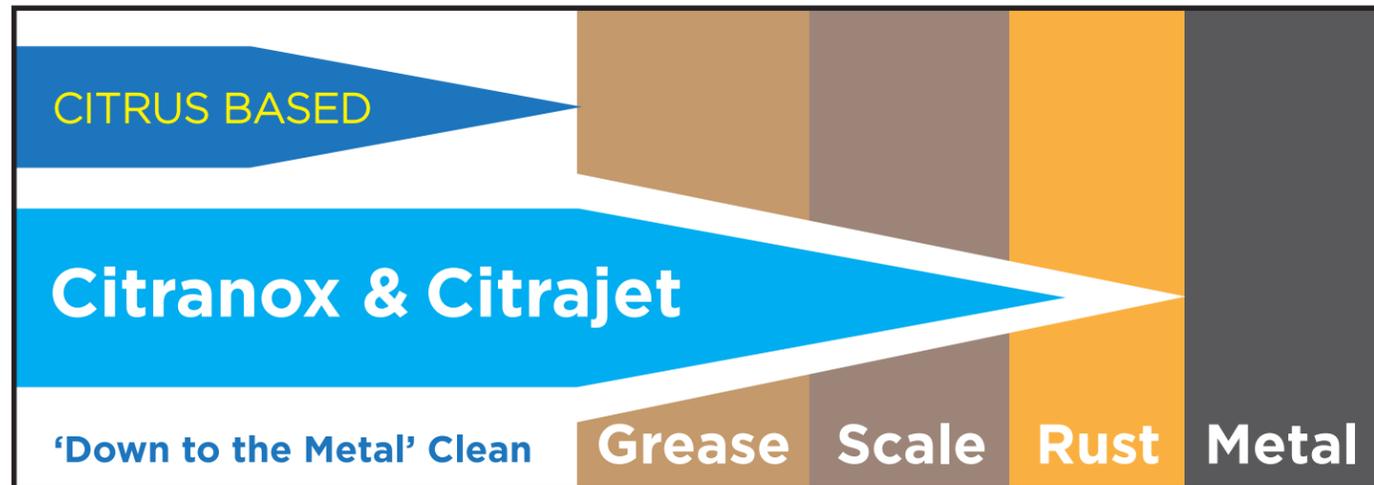
Safety First

As with all detergents, gloves and eye protection are recommended.

Each gallon bottle makes 50 gallons of detergent solution.

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Citranox and Citrajets use a unique triple-action formula to get down to the metal to eradicate the scale and rust, that citrus-based cleaners can't reach.

Break Through Grease to Eradicate Scale and Heal Stainless From Rust.

Effective cleaning, restoration and protection of cooking, steaming, holding, and humidification equipment.

To eradicate scale and heal stainless steel from rust, Citranox and Citrajets use a unique triple-action formula to reach down to the surface where scale and rust wreak havoc on your equipment. When heat, moisture, and food oils come together inside a stainless steel cavity, you're left with a unique cleaning and maintenance challenge. Not only do you have to combat scale, but grease can act as a barrier that actually prevents most scale removers from tackling it. Worse than that, over time, as scratches to the surface naturally occur, rust can start to appear. It can be like watching your investment erode right before your eyes. Citranox and Citrajets first remove the grease barrier that citrus-based cleaners simply can't break through. Then, they attack scale and rust, eradicating all traces of it. Finally, they rinse clean leaving behind

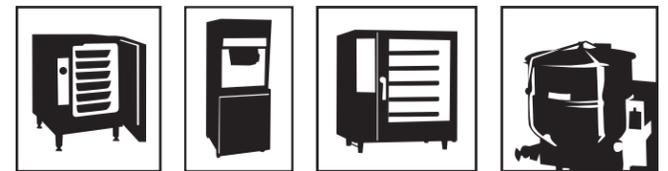
the conditions necessary for the stainless to 'heal itself' (through a process known as repassivation) so that the problem doesn't instantly reappear.

Citrajets: An ideal solution for dairy-based beverage and soft serve distribution lines and equipment

Citrajets, because of its low foaming properties, is especially effective when used for regular cleaning of equipment that handles dairy-based products, including product distribution lines. The triple action formula first removes the coating that dairy-based products cause which traps scale and can block other citrus-based products from performing effectively, it then cleans lines and equipment thoroughly and quickly rinses clean.

Citranox and Citrajets are phosphate-free concentrated cleaners and metal brighteners specifically designed to combat harmful scale, rust, salt and starch build-up on equipment within a foodservice environment. Also effective for use on glass, porcelain, ceramic, rubber, fiberglass and other metals. Can be used on soft metals such as copper, bronze, aluminum, zinc if rinsed promptly. Non-corrosive and residue free.

Cleans: Combi Ovens, Steamers and Kettles, Humidification Cabinets, Dairy-based equipment and distribution lines. Use wherever scale or rust formation due to moisture and heat is occurring



Before



Scale build-up inside combi oven before using Citrajets.

After



Inside Combi oven after using Citrajets.



Rust to interior of combi oven before using Citrajets.



Inside combi oven after using Citrajets.

Citrajets, low foaming for manual, soak and for onboard mechanized wash systems.

(Cat No 2001 for 4x1 gal.)

Citranox, for manual and soak cleaning.

(Cat No 1801 for 4x1 gal.)

