

Soft Serve Machine Cleaner Technical Bulletin

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Description and Use

Soft Serve Machine Cleaner is a chlorinated powder for cleaning and sanitation. It is designed for cleaning and sanitation of soft serve ice cream machines.

Features and Benefits

Soft Serve Machine Cleaner is an alkaline cleaner with high levels of sequestrants. The alkalinity and sequestrants are effective at removal of ice cream deposits.

Soft Serve Machine Cleaner also contains a chlorine bleach to assist in cleaning and sanitation.

How to Use

Follow manufacturers instructions for cleaning the machine. The basic procedure is as follows.

Empty out any ice cream and rinse machine with clean water. Make up a solution using 1 scoop (30g) per 4 litres warm water and pump through machine. Disassemble any parts that need to be removed, rinse and soak in a solution made up as above.

At start up the next day reassemble machine and make up another solution at rate of 1 scoop per 4 litres and pump through machine and allow to drain.

Allow at least 2 minutes contact time when using the solution.

Store in a cool dry place with the lid firmly sealed.

Technical Data

Soft Serve Machine Cleaner is an alkaline powder containing sodium dichloroisocyanurate. It contains a minimum of 1.4% available chlorine.

Soft Serve Machine Cleaner has a pH of 11.4 at a 1% dilution.

Soft Serve Machine Cleaner has been tested against the following bacteria:

Listeria monocytogenes
Salmonella choleraesuis
Escherichia coli
Staphylococcus aureus

At the recommended level of 30g/4litres it achieved a >log 5 reduction after 2 minutes at 40° under clean conditions.

Pack Sizes

4 kg pail

Dominant Colour Code



Hazard Information & Safety

Not classified as hazardous according to ASCC criteria

Poisons Schedule:	Not classified
Dangerous Goods:	Not classified

Wear chemical resistant gloves and goggles when handling neat product or strong solutions.

Do not mix with any acidic product.

