



Description and Use

Typhoon is a highly concentrated non caustic liquid used for machine dishwashing or heavy duty CIP cleaning in the food industry.

Features and Benefits

Typhoon is a highly concentrated product with a normal use level of 1.5 to 2.0g/litre in dishwashers giving excellent economy in use. For CIP use in the food industry use at concentrations from 1 to 10g/litre dependant on degree and type of soiling, contact time and level of agitation.

Typhoon is non caustic and contains corrosion inhibitors making it suitable for washing aluminium pots and pans.

Typhoon contains high levels of descaling compounds to prevent scale forming in the dishwasher or tank.

How to Use

For dishwashing Typhoon is automatically dispensed at the correct dose through a Dominant Feeder System. Dominant staff will install and monitor the system to ensure perfect results every wash.

In the food industry inbuilt pumps are normally used to dispense the product into the equipment to be cleaned. Typhoon must be rinsed from all food contact surfaces using potable water.

To change bottles, remove the pick-up spear from the drum and place into a fresh drum.

Do not use for manual dishwashing.

Technical Data

Typhoon is a concentrated blend of sequestrants, alkaline builders, and scale and corrosion inhibitors in liquid form.

It has a pH of 13.2 in the neat form.

Pack Sizes

2x5L Bottles:	Code: 25182
15L Drum:	Code: 26182
200L Drum:	Code: 26193

Accessories

Dominant Colour Code



Hazard Information

Classified as hazardous according to the criteria of the Globally Harmonised System of Classification and Labelling of Chemicals (GHS).

Eye Damage 1
Skin Irritation 2

DANGER

Causes serious eye damage

Poisons Schedule: 5
Dangerous Goods: Not Classified

Safety

Keep out of reach of children. Avoid contact with skin and eyes. Wear suitable gloves and goggles when changing drums.

