

USE CALCLEAN FOR FAST AND THOROUGH CLEANING OF EVAPORATOR COILS, HEATING COILS, WINDOW UNITS, AIR-COOLED CONDENSERS AND PERMANENT AIR FILTERS. A FRAGRANCE FREE COIL CLEANER FOR CLEANING HVAC/R EQUIPMENT IN FOOD PROCESSING AREAS

- **NSF Registered: Safe for Cleaning HVAC/R Coils in Food Processing Areas**
- **Quickly dissolves the most stubborn soil residues, greases and dirt by chemical action**
- **Can be used in a “no-rinse” evaporator application**
- **Micro-channel safe**
- **Biodegradable**

Description

CalClean is a formulation of liquid detergents, containing a perfect balance of surfactants, grease solvents, alkaline cleaners, corrosion inhibitors and water conditioners. Cal-Clean’s heavy-duty formulation is fragrance free and powerful, yet safe and problem-free in food processing areas. It is a concentrated detergent designed to be diluted with four to ten parts of water; best results are obtained when applied with one of the Nu-Calgon sprayers.

Application

Greasy dirt and dust in the air can collect on air-conditioning and refrigeration heat exchange units. If these finned heating or cooling coils are left unclean, heat exchange is cut down, compressors have to work much harder, costs go up and often valuable equipment breaks down when it is needed most. In addition, clogged and dirty permanent filters cut down air flow and do not filter air, allowing dirt to contaminate rooms and stain walls around air ducts.

Regular cleaning with CalClean protects equipment and helps it to operate to peak efficiency.

Packaging

1 gallon bottle	4135-08
2.5 gallon pail	4135-06
55 gallon drum	4135-01

Coil Cleaners

CalClean



Directions for Use

On heavily soiled coils or filters, CalClean is most effective if it is mixed with four parts of water and sprayed on both sides of coil or filter. Permit the detergent solution to remain in contact with the dirty surfaces for about 5 minutes, then flush off with water from a hose (with as high a pressure as possible).

CalClean® is acceptable for use as a general cleaner on coils and other surfaces in and around food processing areas, where its use is not intended for direct or indirect food contact. Cover or remove all food products in the area where the product will be used. Food preparation surfaces cleaned by this product must be rinsed with potable water prior to preparing food.

When cleaning permanent filters or other greasy parts in a tub, use 1 ounce of CalClean for each gallon of water. Allow to soak for 15 minutes and then flush, preferably with water from a high-pressure hose.

CalClean can be used in a “no-rinse” evaporator application where there is sufficient condensate being pulled from the air. The cleaning solution should be mixed at a ratio no stronger than 10:1.

Read and understand the product’s label and Safety Data Sheet (“SDS”) for precautionary and first aid information.

The SDS is available on the Nu-Calgon website at www.nucalgon.com.

