

# Rydell Industrial (Belting) Co

## Cleaning Instructions

### Introduction

The ever-increasing demands towards better hygiene for the entire food industry and the implementation of HACCP, have resulted in changes regarding cleaning methods and used materials. Of course, this will also result in higher demands as to cleaning the used process and conveyor belts and their chemical resistance. In close co-operation with the main suppliers of equipment and cleaning materials and specialised cleaning companies, **Rydell Belting Co** is constantly updating the cleaning instructions for process and conveyor belts. Furthermore we advise to follow the recommendations of the conveyor manufacturer and the supplier of the used cleaning agents.

### General cleaning procedure

1. Wipe off large and loose particles
  2. Pre-cleaning with water (20 bar, 55 °C)
  3. Clean with alkaline agent: cold, ± 15 min.
  4. Wash off with water (20 bar, 55 °C)
  5. Disinfect with a quaternary ammonium agent (quat): cold, at least 10 min.
  6. Wash off with water (20 bar, 55 °C)
- » **Note**
- › To avoid aerosol contamination we advise cleaning with a maximum 20 bar pressure.
  - › If lime deposition takes place, an acid cleaning is advised 1 to 4 times a month.
  - › If the use of chlorine is approved, cleaning with an alkaline cleaning and disinfection agent is advised, in this case, depending on the degree of contamination, the final disinfection step can be skipped.
- » **Important**
- › Never use an acid cleaning agent in combination with a chlorine-containing agent because dangerous chlorine gasses can develop.
  - › Chlorine can affect process equipment such as stainless steel and rubber parts.
  - › Acid agents can affect aluminium and galvanised parts.
  - › Temperatures above 55 °C must be avoided to prevent proteins sticking to the surface. Fats can be removed at lower temperatures, if proper cleaning agents are used.

### Advised cleaning agents

- » Alkaline cleaning agents:
  - › *Ultrafoam VF2; P3-topax 19*
- » Acid cleaning agents:
  - › *Acifoam VF10; P3-topax 56*
- » Alkaline cleaning and disinfecting agents:
  - › *Hypofoam VF6; P3-topax 66*
- » Disinfecting agents (quat):
  - › *DL Divosan extra; P3-tresolin ST*

### Manufactures

Above mentioned cleaning agents are supplied by:

- » JohnsonDiversey
- » Ecolab
- » Similar agents in foam or gel from different suppliers can also be used.

### Recommendations

- » Never exceed the concentration, temperature and dwell time indicated in the cleaning agents directions for use.
  - » Wash off thoroughly to prevent agent residuals affecting the conveyor.
  - » Keep sufficient distance between high-pressure nozzle and belt surface.
  - » Fully closed belt sides
    - › *prevent bacterial growth in the fabric*
    - › *increase the lifetime of the belt*
  - » Releasing the belt tension allows better cleaning and drying of the bottom. So contamination from filthy water under the belt is relatively unlikely and the belt will not stick to the slider bed.
  - » To avoid bacterial resistance against the used quat, a regular disinfection with another disinfection agent (like a chlorine containing disinfectant or a different quat) is advised.
  - » Cleaning with only a lye solution will cause inorganic salts to precipitate due to the lack of complex formers and is therefore not advised.
  - » Especially with the quaternary ammonium agent it is important to follow the recommended concentration.
- » **Note**
- › The mentioned cleaning agents have been selected and tested with the suppliers and are suitable for **Rydell Rycon** food process and conveyor belting.
  - › Acid cleaning agents will attack **Poly U** belting if used more than 5 times a month.
  - › The wrong use of high pressure cleaners can cause damages on the conveyor belt. Wrong use means e.g. too high water pressure and/or a too small distance between spray nozzle and conveyor belt.