



General cleaning instruction for SFk Slaughter Equipment

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Enclosure:

- ① Data sheet for Foam Alkarens
(alkaline detergent for stainless plants / machinery)
- ② Data sheet for Foam 130
(alkaline detergent for stainless plants / machinery – alternative to Foam Alkarens)
- ③ Data sheet for Kaukal Special
(alkaline detergent)
- ④ Data sheet for Novaclean
(alkaline detergent for galvanised plants / machinery)
- ⑤ Data sheet for Foam Surklar
(acid detergent for stainless plants / machinery)
- ⑥ Data sheet for Sodium Hypochlorite
(antiseptic containing chlorine)
- ⑦ Data sheet for Oxidan
(antiseptic without chlorine – alternative to Sodium Hypochlorite, however less efficient)
- ⑧ Data sheet for Paraffin oil
(chemical – used for general lubrication of plants / machinery)

1. General cleaning instruction



Important!

Cleaning must be carried out immediately after finished operation. The machine / plant must not be left uncleaned overnight. For galvanised plants as e.g. conveyors, daily cleaning may not be necessary. See further description in the following.

After cleaning and disinfection the plant / machine must be thoroughly rinsed with water as the detergents and antiseptics may cause corrosion of the machine / plant.

The current maintenance, the daily cleaning, is done by operators or by trained cleaning personnel. Both parties must be familiar with the contents of this manual.

Where rinsing / cleaning at low pressure is indicated, water pressure must not exceed 16 bar. Where rinsing / cleaning at high pressure is indicated, water pressure must not exceed 80 bar. If water under a pressure of more than 80 bar is used for cleaning, SFK cannot be held responsible for possible damages and the guarantee is rendered invalid.

During cleaning it is important to make sure that water does not enter into gears, motors, and other electrical components under any circumstances. To avoid this, components should be covered with plastic. However, the cover must be removed immediately after cleaning to avoid condensation.



It is recommended always to use protective equipment during cleaning, e.g. waterproof clothes and cleaning gloves, as all the recommended detergents and antiseptics are caustic and irritant.

1.1 Cleaning of stainless plant

Follow the below instructions when cleaning a stainless plant:

1. Power switches / electrical installations, etc., which are damaged by water, must be covered with plastic.

2. The machines / plant are pre-washed.

This is done with hot or cold water to remove loose dirt and meat debris and to soak more persistent dirt etc.

Use a hose for pre-washing, alternatively use low pressure on the cleaning plant.

The entire machine / plant must be pre-washed.

3. Collect and dispose of refuse prior to lathering.

Otherwise the refuse may be splashed onto the machine / plant during the subsequent cleaning.

General cleaning instruction



4. The machine / plant is thoroughly lathered with soap using a spray or dosimeter on the cleaning plant.

Use a strong alkaline detergent 3 – 4 times weekly and an acid detergent once or twice a week.

For the physical-chemical compositions, recommended concentrations, usage intervals and special demands regarding use of detergent, please refer to the following item "Detergents" as well as the enclosed data sheets for the products of Novadan, containing the necessary specifications.

5. To obtain maximum effect, allow the detergent to work about 15 – 20 minutes.

Prior to post washing, give the machine a normal pressure washing-off to avoid lather aerosols/dust.

6. For removal of dirt and meat debris, use high or low-pressure cleaners.

Use the lowest possible pressure, as high pressure may damage the various parts of the machine / plant.

7. Examine the machine / plant regarding the quality of the cleaning.

If the cleaning is insufficient and there are leftover dirt and meat debris on the machine / plant, repeat the cleaning procedure using a brush or scouring sponge.

8. After cleaning, the machine / plant should be subject to a daily disinfection to avoid bacteria growth and subsequent low production hygiene.

Let antiseptic work for 15 minutes before washing off with cold water.

Make sure there are no surplus antiseptic on the machine / plant after the wash-off.

9. Easy cleaning and prolonged durability of the machine / plant is obtained by a daily rubbing with paraffin oil.

We recommend: Paraffin oil.

Apply the paraffin oil by spray gun. Do not use pneumatic pressure spraying, as this is liable to cause aerosols (oil dust).

Regarding the specifications for paraffin oil you are referred to the next item "Detergents".

10. Remove coverings at power switches / electrical installations. It is important to remove these immediately after finished cleaning as condensation otherwise may form and damage the various parts.

This concludes the cleaning procedure.

1.2 Cleaning of galvanised plants (conveyor, etc.)

The need to clean chains and profiles depends directly on the operation environment.

The profiles are cleaned for oil and dirt when required. This is done using a cloth, brush, scraping tool, and a suitable alkaline detergent.

To allow cleaning, the chain must be removed from the profile. It is suitable to use a net basket and a suitable alkaline detergent.

After cleaning the conveyor must be lubricated according to the instructions for the various systems.

Take care not to damage warning signs during cleaning.

Detergents



2. Detergents

This section contains general information about the composition and characteristics of the detergents.

- 2.1 Alkaline detergents
- 2.2 Acid detergents
- 2.3 Antiseptics
- 2.4 Recommended detergents

2.1 Alkaline detergents

According to the enclosed instruction, the stainless plant is to be lathered. For this a strong alkaline detergent and periodically an acid detergent is recommended. For galvanised plants, e.g. conveyors, periodical cleaning with an alkaline detergent is recommended.

An alkaline detergent is characterised by the fact that its pH value is above 7. The more alkaline a product is, the closer its pH value is to 14. A strongly alkaline detergent has a pH value of 12 – 14.

The alkaline detergent used to clean the machinery and equipment must meet the following demands:

Use: Alkaline detergent approved for the use within the food industry for cleaning of all surfaces tolerant to alkaline detergents.

Qualities: Good fat and protein desolving qualities.

Instruction and dosing: Follow the instructions stated on the detergent. However, generally valid is that all surfaces getting in contact with meat or meat products must be post-washed thoroughly with water.

Packing: **Never pour detergents onto other canisters or containers than the ones in which they were delivered.**



Always be very careful when using on alkali sensitive materials, such as e.g. aluminium and galvanised steel.

Approval: The detergent must be approved for use within the food industry.

Avoid skin and eye contact.



Use suitable personal protection equipment: Gloves, glasses, apron, and boots.

Keep out of reach of children and in tightly closed original packing.

Detergents



Precautions by spillage and disposal

Small quantities are rinsed off with water. Larger quantities are absorbed in absorbing material, which is sent to destruction. Rinse with large amounts of water.

2.2 Acid detergents

According to the enclosed instruction, the stainless plant is to be lathered. For this a strong alkaline detergent and periodically an acid detergent is recommended. For galvanised plants, e.g. conveyors, periodical cleaning with an alkaline detergent is recommended.

An acid detergent is characterised by the fact that its pH value is below 7. The more acid a product is, the closer its pH value is to 0. An acid detergent has a pH value of 1 – 2.

The acid detergent used for cleaning of the machinery and equipment must meet the following demands:

Use: Acid detergent approved for the use within the food industry for cleaning of all surfaces tolerant to acid detergents.

Qualities: Good lime desolving qualities.

Instructions and dosing: Follow the instructions stated on the detergent. However, generally valid is that all surfaces getting in contact with meat or meat products must be post-washed thoroughly with water.

Packing: **Never pour detergents onto other canisters or containers than the ones in which they were delivered.**



Always be very careful when using on acid sensitive materials, such as e.g. chromium-plated surfaces.

Approval: The detergent must be approved for the use within the food industry.

Avoid skin and eye contact.



Use suitable personal protection equipment: Gloves, glasses, apron, and boots.

Never mix with chloric products (e.g. Bleaching essence).

Keep out of reach of children and in tightly closed original packing.

Precautions by spillage and disposal

Small quantities are rinsed off with water. Larger quantities are absorbed in absorbing material, which is sent to destruction. Rinse with large amounts of water.

Detergents



2.3 Antiseptics

According to the enclosed cleaning instruction, the stainless machine and plant must be disinfected daily.

The antiseptic used must have satisfactory effect on microorganisms such as bacteria, fungi, spores, and vira.

The antiseptic used for the disinfection of the machinery and equipment must meet the following demands:

Use: Antiseptic approved for the use within the food industry for daily disinfection of all surfaces.

Qualities: The antiseptic must be wide spectred and have good qualities against bacteria, fungi, spore formations, and vira.

Instruction and dosing: Follow the instructions stated on the antiseptic. However, generally valid is that all surfaces getting in contact with meat or meat products must be post-washed thoroughly with water.

Packing: **Never pour antiseptic onto other canisters or containers than the ones in which it was delivered.**

Approval: The antiseptic must be approved for the use within the food industry.



Avoid skin and eye contact.

Use suitable personal protection equipment: Gloves, glasses, apron, and boots.

Keep out of reach of children and in tightly closed original packing.

Precautions by spillage and disposal

Small quantities are rinsed off with water. Larger quantities are absorbed in absorbing material, which is sent to destruction. Rinse with large amounts of water.

2.4 Recommended detergents and antiseptics

SFK Meat Systems a.m.b.a. recommend the following detergents and antiseptics:

Strongly alkaline detergent for stainless plants:	Foam Alkarens
Strongly alkaline detergent for galvanised plants (conveyor):	Novaclean
Acid detergent for stainless plants:	Foam Surklar
Antiseptic:	Sodium Hypochlorite
Paraffin oil:	Paraffin oil, chemically clean

The above products are delivered by Novadan A/S. Data sheets for each product are enclosed in the back of the manual.

If you have any questions concerning detergents and antiseptics or you have special conditions, which influence these, we recommend that you require assistance from the customer service centre of Novadan for detergents. The address is:

Novadan A/S
Platinvej 21
6000 Kolding, Denmark

Tel.: +45 7634 8410
Fax: +45 7550 4243

3. Special conditions

For specific types of machinery special conditions are valid concerning cleaning. The types of machinery with these conditions are given in the following:

3.1 Cutting conveyor

The cutting conveyor is mounted with a CIP cleaning device, soaking / rinsing the inside of the conveyor belt via nozzles.

Therefore, the cutting conveyor must be connected to hot water, min. 70°C, no less than 10 minutes prior to cleaning. The connection is situated at the drive end of the conveyor. Turn on the water, start the cutting conveyor and let it run for no less than 10 minutes. This loosens / rinses off any meat debris on the inside of the belt.

Disconnect the water supply when the cleaning is terminated.

3.2 Sterilisers

The cleaning instructions for the SMS equipment in general also apply for the steriliser. However, the following exceptions are to be observed:

Do not use detergent containing acid. Sensors, heaters, etc. should not be cleaned with the detergents mentioned but can be disinfected according to the current standard.

Specificly for **heaters** apply that they are to be cleaned periodically for lime using acetic or citric acid according to the mixing ratio and instructions stated on the product.

Do not use acetic or citric acid on any other part of the steriliser, especially not plastic components such as e.g. the lid.

Under no circumstances do these parts stand the influence of acetic or citric acid.

Use a cloth when applying the acid on the heater.

NOTE: Use protection equipment such as gloves and waterproof clothes.

Rinse off with large amounts of water. Application time is given by the instructions on the product in question.