

The cleaning and treatment of vaporisers. Clean air, a clean business?

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Introduction

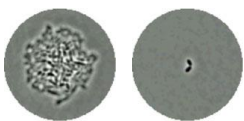
Vecom has already been operating in both the food processing industry and the transport sector for years, with products varying from truck wash shampoo to cleaning and disinfecting agents. This technical bulletin explains a treatment that can be applicable to both "Food" and "Transport". It concerns the cleaning and treatment of vaporisers in cooling installations, for example in trailers and lorries, but also "fixed" vaporisers such as in a chiller. These parts are essential for the cooling unit, but are often not included in the cleaning and hygiene plan. We will briefly go over the facts and fables concerning the cleaning and treatment of vaporisers.

Anything you've forgot?

At most food companies everything seems perfectly in order. Hygiene is optimal, and everything is kept under control by HACCP plans. However, bacteriological problems can occur that do not seem that easy to trace. Everything is taken out of the chiller, the chemical dosage is checked and changed if necessary, the cleaning method is refined, and yet the result is still below par.

What is the situation with your air?

That is the question that really should be asked more often. Really. To put this to the test we put a number of Rendac plates in strategic places after cleaning and leave them overnight. The results are as plain as the nose on your face, the air is contaminated. A more detailed examination reveals that one of the vaporisers has never been cleaned or treated.



Most common problems and consequences with vaporisers

Vaporisers or air coolers become contaminated by various bacteria, fungi, fats and dust. Contamination of a vaporiser can cause many problems such as:

- the vaporiser loses its cooling capacity;
- the contamination in the cooler is spread by the ventilators over the rest of the space and can then contaminate all sorts of products;
- the contamination can cause the drip tray and drain to become blocked, so the vaporiser can start leaking with all the problems that result;
- the contamination also damages the vaporiser so shortens the life of your expensive installation.



Vaporiser on a lorry

Vaporisers are often located in environments with increased air humidity. Here they form an ideal medium for bacteria, yeasts and fungi. The consequence is the resulting serious health risks.

The solution

Labaz® Foodline Chillsafe is a ready-to-use cleaning agent. Chillsafe is used to clean heat-exchangers or chillers in the food industry and transport sector and keep them hygienic. Labaz® Foodline Chillsafe has good dirt-penetrating and emulsifying properties. Chillsafe forms a gel film with the condensation water. The gel film gradually dissolves so a long cleaning and hygienic effect is guaranteed.



Preparing the Chillsafe

Chillsafe is not corrosive and can be used with most common materials in chillers, including aluminium, copper and galvanised surfaces.

Not suitable for use on chillers with a coated heat-exchanger.

Chillsafe contributes to achieving a high level of hygiene, and has sufficient biocide properties to eliminate micro-organisms, including *Listeria monocytogens*. (independent laboratory reports are available upon request).

Instructions for use

With serious contamination it is recommended to pre-rinse the chiller with water and possibly an aluminium-safe cleaning agent. Apply Chillsafe undiluted using low pressure equipment. Chillsafe may not be rinsed off.

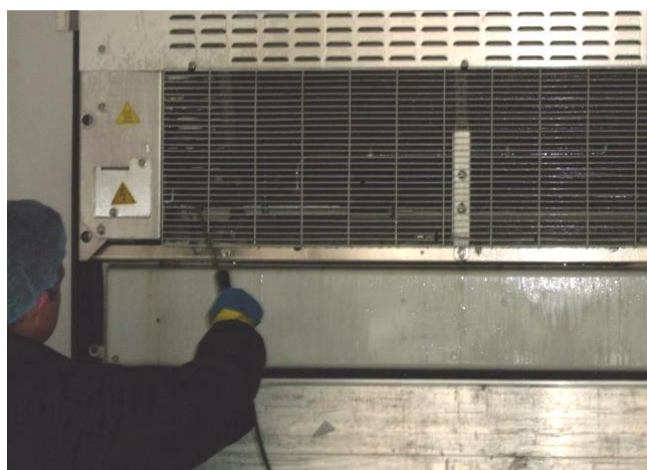
Consumption

Apply undiluted to cooling surfaces every three to four weeks using low pressure equipment at 0.25—0.50 litres per m³.

Available packaging

Can of 5 litres

Box 4 x 5 litres.



Treating a vaporiser

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