



FOOD HOSE CLEANING INSTRUCTIONS



// CLEANING GUIDELINES FOR ALFAGOMMA RUBBER FOOD HOSE

ALFAGOMMA cleaning instructions are guidelines only.

Possible national government regulations supersede the following suggestions regarding food hose cleaning.

The frequency and time of the cleaning operations could affect the life of the hose.

Users should regularly check the physical and mechanical conditions of the hose.

CLEANING BEFORE FIRST USE

Hose	Prewash	Cleaning				Final Wash
		Media	Max Concentration	Max Temperature	Max Exposure Time	
452LH 402LH 412LE 418LE 509OE 720LA 760LA	Drinking Water 80 °C 10 min	Steam	—	110 °C	30 min	Drinking Water 80 °C 10 min
455LE 405LE 417LE 410LL		Sodium Hydroxide	2%	40 °C	—	
			5%	20 °C		

STANDARD CLEANING

Hose	Cleaning				Final Wash
	Media	Max Concentration	Max Temperature	Max Exposure Time	
452LH 402LH 412LE 418LE	Steam	—	110 °C	10 min	Drinking Water 80 °C 10 min
509OE 720LA 760LA	Sodium Hydroxide	2%	40 °C	—	
		5%	20 °C		
455LE 405LE 417LE 410LL	Steam	—	130 °C	30 min	
	Sodium Hydroxide	2%	40 °C	—	
		5%	20 °C		

BEFORE USING ALTERNATIVE MEDIA, PLEASE CONTACT ALFAGOMMA.

AVOID HIGH PRESSURE CLEANING OF THE HOSE TUBE.



HEADQUARTER

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