

➤ **Recommended Cleaning**

When using Supflow hoses for the food and beverage industry

Basic Instructions

Supflow hoses for the food, beverage, cosmetic and pharmaceutical industries conform to applicable national and international requirements for food hoses. To ensure safe operation and the longest possible service life, follow the cleaning recommendations below.

Cleaning before first use

Elastomer hoses may have a slight odor of their own, which is technologically unavoidable and can be eliminated by proper cleaning.

We therefore recommend the following cleaning procedure before first use

Cleaning procedure before first use

Cleaning steps

Fill the hose with hot water

Store the hose for at least 10 hours

Empty the hose

After the first cleaning procedure, we recommend the following cleaning processes

Cleaning processes after the cleaning procedure

| Cleaning agent | Temperature and Duration |
|----------------|--------------------------|
| Water | 90°C max 20 minutes |
| Steam | 2*130°C max 20 minutes |

| Chemicals | Temperature and Duration |
|--------------------------|---|
| Soda lye (NaOH) | 2% at room temperature max 30 minutes |
| Hydrogen peroxide (H2O2) | 0.15% at room temperature max. 30 minutes |
| Nitric acid(HNO3) | 0.5% at room temperature max.30 minutes. |

In all cases, the hose must be rinsed with tap water!

If the hose still unexpectedly gives off an odor, several cleaning processes should be conducted consecutively.

Standard cleaning

After use or at regular intervals, the hose must be treated with an ordinary cleaning and disinfection agent.