

# Recommended cleaning

when using ContiTech hoses for the food and beverage industry

## Basic instructions

ContiTech brand 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	2x +130°C max. 20 minutes

CHEMICALS	TEMPERATURE AND DURATION
Soda lye (NaOH)	2% at room temperature max. 30 minutes
Hydrogen peroxide (H <sub>2</sub> O <sub>2</sub> )	0.15 % at room temperature max. 30 minutes
Nitric acid (HNO <sub>3</sub> )	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. For detailed information and to choose a suitable cleaning and disinfection agent, please refer to our complete resistance list.

Please observe our recommendations on storing and maintaining hoses.

