



***Acid liquid belt treatment for
meat & poultry or fruits & vegetables
processing conveyors.***

Vortexx is a peroxyacid solution used for continuous or intermittent belt treatment during production.

Operations

- Reduces risk of product cross-contamination and yields greater process control.
- Controls bacteria on conveyors. Vortexx yields improved aerobic plate counts day after day on conveyor belts during production.

Efficiency

- Effective against many microorganisms. See organisms listed on product label.
- Requires no rinsing after use. Ingredients are cleared as "indirect food additive."
- Use solution is non-corrosive to all types of stainless steel and aluminum, and most rubber and plastic materials when used as recommended.

Equipment Specifications

- | | | | |
|--------------------------|--------|----------------------|----------|
| • Water Supply Pressure: | | • Water Temperature: | |
| Minimum | 40 psi | Minimum | 40° F |
| Maximum | 75 psi | Maximum | 100° F |
| • Water Volume: | | • Vortexx Feed: | |
| Minimum | 5 gpm | Minimum | 0 oz/min |
| Maximum | 20 gpm | Maximum | 1 gph |

EPA Reg. No. 1677-158
Consult label for use directions.



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