



Materials and detergents

Machine Mounted Terminals

MMT/MMD8000 series

MMD9016 series

Cleaning agents and disinfectants

Clean your system on a regular basis depending on your application. We recommend commercially available glass cleaners, approved for domestic use.

In addition, the following cleaning agents have been tested and can be used according to the respective dosage and application recommendations:

Ethanol and isopropanol based

- Deconex Solarsept
- Bacillo
- Meliseptol

Neutral cleaners

- P3-cosa Foam 40
- P3-cosa PUR 80

Quaternary ammonium compounds

- Klerdice-CR Biocide A
- Deconex Surface AF

Disinfectants

- Hydrogen peroxide $\leq 3\%$ (Recommendation: Wipe off agent completely after use, otherwise water stains may form.)

Acid cleaners (MMx8 only)

- P3-cosa CIP 72

Alkaline cleaners (MMx8 only)

- P3-cosa CIP 92

External materials used



All external parts of these device series are included in the "Recommendations on materials for food contact" of the German Federal Institute for Risk Assessment (Bundesinstitut für Risikobewertung BfR).

These device series are suitable for use in the food industry.

Materials used:

- Stainless steel 1.4301 (AISI 304)
- Aluminium
- Glass
- Thermoplastic elastomers (TPV, TPU)
- Silicone (Si)
- Polyamide (PA)
- Acrylonitrile Butadiene Styrene (ABS)
- Acrylonitrile Butadiene Rubber (NBR)
- Polyethylene Terephthalate (PET)

Basic requirements of the German Federal Institute for Risk Assessment:

In accordance with the applicable legal framework, materials for food contact must not release substances onto food that are capable in normal or foreseeable conditions,

- to endanger human health,
- bring about an unacceptable change in the composition of the foodstuffs, or
- impair the smell, taste, texture or appearance of foodstuffs (so-called organoleptic properties).

(quoted from <http://www.bfr.bund.de>)