



**Ecolab Deutschland GmbH  
Ecolab-Allee 1  
D-40789 Monheim am Rhein**

certifies that by

**EUCHNER GmbH + Co. KG  
Kohlhammerstrasse 16  
70771 Leinfelden-Echterdingen  
Germany**

**material resistance tests**

were performed with cleaners/disinfectants **P3-topax 66, P3-topax 990, Topactive 200, Topactive 500** and **P3-topactive OKTO** and demineralized water as a zero reference factor.


The material resistance of the tested

***Series CTP ...S... (Stainless Steel)  
Coded electronic safety with guard locking***

to the a.m. Ecolab products used in the test can be considered to be positive according to the cleaning procedure mentioned overleaf.

Monheim am Rhein, July 20, 2018  
**Ecolab Deutschland GmbH**

i.V.

  
Thomas Tyborski

Ecolab Deutschland GmbH  
Ecolab-Allee 1  
40789 Monheim am Rhein

i. V.

  
Stefan Riest

## This certificate is based on:

- documented test procedures; test no.: F&E/P3-E Nr. 40-1 rev 3) according to material resistance
- test report Protocol No: 6025-18-GG-18-PP002; June 25, 2018
- defined product descriptions
- standardized cleaning procedure

### Test procedure

#### Ecolab-test F&E Nr. 40-1

Test materials:

**Series CTP...S... (stainless Steel) – Coded electronic safety with guard locking**

(Tested Reference: CTP-L1-AP-U-HA-AES-SA-157112)

#### Dipping test:

- Complete immersion in solutions/liquid

#### Test period:

- 28 days\*

#### Temperature:

- room temperature (constant)

#### Analysis:

- Visual judgement discoloring, surfaces appearance, cracks, swelling, external diameter, wall thickness
- compared to zero-reference factor (demineralized water)
- Photo documentation

### Product specifications:

#### P3-topactive OKTO

Acid disinfectant based on peroxy acids for the food and beverage industry

#### P3-topax 66

Alkaline foam cleaner and disinfectant based on chlorine for the food and beverage industries

#### P3-topax 990

Mild alkaline disinfectant based on amine for the food and beverage industries

#### Topactive 200

Alkaline, chlorine-free foam cleaner for the food and beverage industry

#### Topactive 500

Acid foam cleaning substance for the food and beverage industry

## Cleaning plan for food and beverage industry\*



### Rinsing with water 40 – 50°C

Rinsing with low pressure. Rinsing from top to bottom in the direction of the drains. Cleaning of the drains



### Foaming from bottom to top

alkaline:	Topactive 200 or P3-topax 66	2 - 5 % daily
acid:	Topactive 500	2 - 5 % on demand
temperature:	cold up to 50°C	
contact time:	15 min. recommended	



### Intermittent rinsing with water 40 – 50°C

Rinsing from top to bottom with low pressure



### Foam disinfection

Peracids:	P3-topactive OKTO	up to 1 %, 10-30 min
alternative:		
Neutral:	P3-topax 990	1 - 3 %, 30 min
temperature:	cold up to 50°C	



### Final rinse

Rinsing with low pressure. Rinsing from top to bottom in the direction of the drains.

\*Short description. The final step of a cleaning regime is always a thorough water rinse!