



Cleaning Recommendation



Our Recommendation for Cleaning Moulds for Chocolates

detergent	neomoscan® FA 2 (2.0 – 4.0 ml/l)
rinse aid	neodisher® KN (0.2 – 0.5 ml/l)
water quality	at least: softened water ideally: deionised water
cleaning (tank) temperature	60 °C
final rinse temperature	60 °C – 70 °C
drying temperature	60 °C – 80 °C (the moulds may only be heated to max. 60 °C)
neomoscan® FA 2	- drum (250 kg) 2201 13 - canister (24 kg) 2201 26
neodisher® KN	- drum (200 kg) 3216 13 - canister (20 kg) 3216 26

Dosing Technology:

For a reliably consistent dosing of the detergent, Dr. Weigert offers dosing technology with extensive documentation possibilities tailored to the respective conditions on site.

Always at Your Service

Your expert for questions concerning application:
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Our Competence – Your Benefit:

- particularly material compatible formula
- free of active chlorine
- reduced cleaning and drying temperature
- especially suitable for items made of polycarbonate (confirmed in a bending strip test according to DIN EN ISO 178)
- mildly alkaline detergent with particularly emulsifying and dispersing action
- optimum cleaning performance



- long-term value preservation of the moulds and therefore prevention of high investment costs
- personnel are not exposed to unpleasant odours, no odour-forming residues on food, no AOX in the waste water
- higher material compatibility and energy saving
- no stress corrosion cracking
- prevention of soiling redeposition on the moulds, preventing the deposition of already loosened soiling residues in the washer
- for shiny moulds, free of grease and residues



Gentle Cleaning for Highly Valuable Moulds

Perfect Results and Optimum Material Compatibility during Automated Cleaning of Moulds for Chocolates



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Automated Cleaning of Moulds for Chocolates

How to Prolong the Service Life of Your Moulds

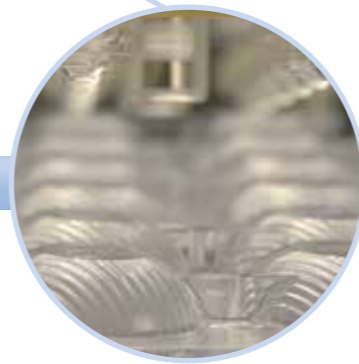
Gentle Cleaning Creates Saving Potentials

Using chocolates moulds made of polycarbonate poses high demands on the cleaning process. These valuable moulds do not only require an effective but also particularly material compatible cleaning to ensure a long service life for the automated production process.

There is a great variety in the confectionary and baking industry because every producer uses individual moulds for decorations, chocolates, chocolate hollow figures or blocks of chocolate. On the one hand this individuality brings competitive advantages, however, it also makes the production of the necessary moulds very expensive. Based on our experiences we offer individual cleaning solutions which ensure a long-term value preservation.

Higher Efficiency in Only 5 Steps – the Dr. Weigert System:

- mildly alkaline detergent **neomoscan® FA 2**, easily rinsed off
- excellent wetting ability of the rinse aid **neodisher® KN**
- neutral pH-value of liquid residues on surfaces
- rinsing of the moulds with softened water
- reduction of cleaning, rinsing and drying temperatures, depending on reprocessing method



The Cleaning Concept and Application

The Cleaning Process

The residues remaining on the moulds differ, depending on the use of the chocolates moulds and the production method. The chocolate residues and fondants mainly consist of cocoa, cocoa butter, sugar and fruit components. A rapid loosening and good absorption into the detergent solution of the washer (dirt carrying ability) ensures optimum cleaning success.

Alkaline detergents with excellent emulsifying and dispersing properties must prevent the redeposition of dirt on the moulds and the formation of residues in the washer. Furthermore, the detergents must be easily rinsed off. The detergent **neomoscan® FA 2** recommended for this application fulfils these criteria and achieves grease-free and residue-free, shiny moulds while ensuring optimum material compatibility.

Rinsing and Drying

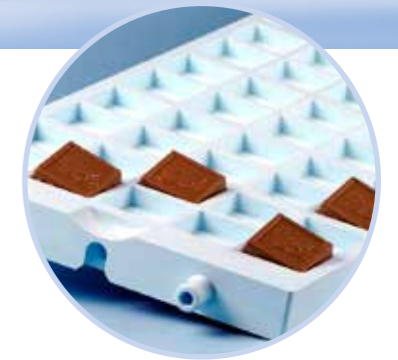
Parts made of synthetic materials are difficult to wet which slows down the drying process. However, drying can be significantly improved by using suitable rinse aids. This also allows lower rinsing and drying temperatures which in turn achieve excellent material compatibility and is energy saving.

When using our recommended rinse aid **neodisher® KN** the rinsing and drying temperature can be lowered up to 60 °C depending on the selected reprocessing method. **neodisher® KN** stands out due to an excellent wetting ability for rapid drying and it is perfectly suitable for the material polycarbonate.

Absolutely Convincing

The cleaning solution presented by Dr. Weigert has been developed in close cooperation with the leading producers of chocolates moulds made of polycarbonate. Furthermore, long-term tests have been carried out in our internal laboratory, whose results have been confirmed by tests in an independent laboratory and which contributed to the optimization of our products. This approach also allows us to guarantee the following points if the above-mentioned Dr. Weigert concept is used as instructed:

- protection of moulds made of polycarbonate and therefore a prolonged service life
- value preservation of the moulds and therefore high investment costs are avoided



Dr. Weigert system solutions ensure value preservation and durability of the moulds

