

## RECONDITIONING SILCLEAR SILICONE DAIRYWARE

Using washing soda crystals (sodium carbonate decahydrate – **NOT** caustic soda). These are readily available from either your normal chemical supplier, or the local supermarket.

- Recommended dilution: 1kg w/soda per 10 litres water
- Washing soda crystals are also beneficial as an anti-virulent

### Silclear tubing and fittings: -

- 1) Immerse items to be reconditioned in very hot strong washing soda solution 80°C/100°C, or boil wash if possible.
- 2) Agitate the immersed items every few minutes.
- 3) Remove the items from the solution before the temperature has dropped down below about 50°C/55°C.
- 4) Rinse thoroughly with hot water, allow to dry.
- 5) Ensure all grease residues are also removed from the metal or plastic spigots before refitting the silicone items.

### Silclear Liners/Inflations & Shells

#### Periodic Routine Clean (general maintenance once every 6-8 weeks)

- 1) Without fully detaching the liners from the shells, slide the shells down to the base of the silicone liners so that the barrel section of the liner is fully exposed.
- 2) Immerse in hot (65-70°C), strong washing soda solution. (This is slightly cooler than the 'Full Extensive Clean' procedure because the shells, which are made of a tough poly-carbonate (plastic) material, may craze, become blurry and/or weaken if immersed in boiling or near to boiling temperatures.
- 3) Agitate to clean liners, and carefully clean the inside of the shells using a plastic tipped bottle brush so as not to damage the silicone liners.
- 4) Remove the liners and shells from the solution before the temperature cools.
- 5) Thoroughly rinse, and dry.
- 6) Reassemble the liners back into the shells, avoiding twists.
- 7) Reattach to milking clawpieces.

#### Full Extensive Clean (to remove heavy fat or grease contamination)

- 1) Detach liners and shells from clawpiece, and separate the liners out of the shells.
- 2) If possible boil wash the silicone liners (only) in a strong washing soda solution. If it is not possible to boil wash the liners, immerse them in a very hot (90-100°C), strong washing soda solution. Remove after 10 to 15 minutes, thoroughly rinse, and allow to dry.
- 3) Wash the shells in hot soapy water, using a bottle brush to reach into the depths of the shell. Thoroughly rinse and dry.
- 4) Thoroughly wash, degrease, and dry the clawpiece spigots in readiness for refitting the liners and shells, and allow to dry.
- 5) Fit liners back into shells, using a pair of thin nosed electrical pliers with taped ends to prevent them cutting into the silicone material, pull the liners back into the shells, ensuring the liners are straight, with no twists which would impede their milking action.
- 6) Reattach to milking clawpieces.

**IMPORTANT NOTE:** - It is essential to remove the items from the cleaning solutions before the temperature drops below 50°C/55°C. This is because (as with other circulation cleaning chemicals) once the temperature of the solution drops below this level, the cleaning chemicals, together with all the fats/greases and soiling residues will fall back out of the solution, and will redeposit onto the surfaces being cleaned, leaving a slimy coating throughout.

## FITTING AND CLEANING INSTRUCTIONS FOR SILCLEAR PRODUCTS

Silclear silicone dairy tubing, pipeline fittings, and liners are made in the UK from the highest quality materials, to top food and medical grade specifications, using British technology and British equipment. Silclear has been successfully used in dairies abroad and in the UK for many years.

Please follow these easy instructions to help you maximise on the long, hygienic, working life of your Silclear tubing.

### INSTALLATION

No pre-heating is required, and it should be a quick easy process, providing the following points are followed: -

- 1) Ensure you have the right size for the job. Please check before you cut and fit. The joints need to be snug, but if they are too tight you will be putting unnecessary stress on the ends of the silicone tube.
- 2) Check all metal or plastic fittings to ensure that they are grease free, and do not have rough, jagged or sharp edges – these can usually be removed with emery paper.
- 3) Fit out your milking parlour, avoiding unnecessary twists in the tube. If clamps are used ensure there are no rough or jagged surfaces on the clamp which will cut the tubing, and that the clamp is capable of evenly clamping the centre of the tube. We recommend that servo valves be used where possible.

### CLEANING PRODUCTS

#### External

- 1) Hose off any excess dirt and wash the outside surfaces with a warm detergent-disinfectant solution to remove all fat and dirt residues, then rinse.

#### Internal

- 1) Rinse the plant to remove milk residues.
- 2) Draw hot water through the plant to pre-heat the system and discharge until the temperature of the discharge water reaches at least 50°C.
- 3) Hot re-circulation wash with detergent sanitiser (dilutions to chemical manufacturers' recommendations). The temperature of water in the heater should be at least 5°C higher than recommended start temperatures to allow for some heat loss between the heater and the system. At the start of the cleaning cycle ensure that the temperature is at the top of the specified temperature range for the chemical being used. The cleaning solution should be discharged before it reached the lower recommended temperature limit – it is better to circulate for a slightly shorter time at the correct temperature, than to circulate for a longer time at a lower temperature!
- 4) A final rinse with clean cold water to which an approved hypochlorite has been added (25ml to 40 litres/9 gallons of water) is necessary to remove the residual circulation cleaning solution.

#### Periodic Treatments

- 1) Milk stone removal – using a proprietary brand of milk stone remover, this should be done on a regular 2-3 week cycle, although in hard water areas it may be necessary once per week.
- 2) Vacuum system – this should be washed through once a month with a hot, non-foaming detergent/sanitiser, followed by a clean hot water rinse.
- 3) If the plant is in good condition and visually clean, but milk hygiene results indicate substantial contamination from milking equipment, heat disinfection should be applied after one or more milkings. Then the temperature of the water in the heater should be increased to 90°C and hot water discharged from the plant until 65°C is reached before circulating the remainder in the normal way.

NOTE: the appearance of the silicone may be affected – but not damaged – by prolonged contact with iodine, black rubber, or dung. Teat dips based on chlorhexidine do not usually affect the tubing.

If you have any queries or comments, we will be pleased to hear from you.