



Telemecanique

Sensors

ECOLAB®

DECLARATION OF COMPATIBILITY

between Ecolab hygiene products and
Telemecanique Food and Beverage processing series sensors.

For the completely safe cleaning of your detection equipment



Telemecanique

Sensors

**Sensors designed for
Food and Beverage processing
industries:**

**Plastic rectangular inductive
proximity sensors**



The declaration concerns tests relating to sealing and electrical operation, both before and after the use of the ECOLAB cleaning products stated, and therefore proves the high resistance of these sensors to detergent products.

ECOLAB®

**Supplier of hygiene solutions for
Food and Beverage industries**

Products



Equipments



Services



Compatible products

Chemicals and chemical families	XS rectangular inductive proximity sensors: XS7C1/D1/E1, XS8C1/D1/E1, XS9C1/D1/E1 (plastic housing)
P3-alcodes (pure) Alcohol-based biocide without rinsing	●
P3-topax 36 (5%) Strong alkaline foaming detergent	●
P3-topax 52 (5%) Acid foaming detergent	●
P3-topactive 200 DK (5%) TFC alkaline detergent	●
P3-topax 66 (3%) Chlorinated alkaline foaming biocide	●
P3-oxonia active (3%) Oxidizing biocide	●
P3-topactive OKTO (3%) Oxidizing biocide without chlorine	●
P3-topax 990 (3%) Neutral non-oxidizing biocide	●

Test procedure

Ecolab reference method – Test performed by Telemecanique Sensors

- Full immersion of parts in detergent solutions
- water hardness of 300ppm CaCO_3
- 28 days total time at 20°C
- Concentrations tested higher than those recommended
- Visual evaluation followed by tests to verify correct operation
- Telemecanique Sensors test report: 14-0387

For optimal application of Ecolab products please refer to specific Ecolab open surfaces hygiene recommendations

