

CHLOROTOX

**A Detergent-Sanitizer
Which Cleans and
Sanitizes in One
Operation**

A chlorine releasing detergent which makes cleaning and sanitizing an easy one-operation.

**Other Lester
Products for
Sanitation**

BAINICIDE

Safe Insect Aerosol

LESTEREX

Safe Fly Killer and Repellent
When Used as Directed

RUN ROACH

Safe Roach Killer and
Repellent When Used As
Directed

STERODINE

Iodine Germicidal
Detergent



Chlorotox

Chlorine bactericide for disinfecting and sanitizing all types of equipment and utensils used in the handling of food products, milk, beverages, etc.

ACTIVE INGREDIENTS:

Sodium Hypochlorite over 3.25%
Sodium Phosphate expressed as $\text{Na}_2\text{PO}_4 \cdot 12\text{H}_2\text{O}$ over 91.75%

INERT INGREDIENTS:

Sodium Chloride under 5.00%
Total 100.00%

CAUTION: Keep out of the reach of children

NET CONTENTS POUNDS

SOLD ONLY BY

DIRECTIONS

When used as a bactericide where inspection is maintained the strength of solution should be on a basis of $1\frac{1}{2}$ ounces per $3\frac{1}{2}$ gallons of water and tested frequently, and maintained at concentration above 50 ppm. Such a solution is recommended for dairy utensils, milking machines, and equipment.

It is important that all equipment be first cleaned and rinsed prior to disinfecting with the above solution.

The same standard solution is also used on the dairy farm for washing utensils, washing cows' udders and the milkers' hands.

The standard solution used in food and beverage plants as disinfectant for equipment is a solution of one pound per 40 gallons of water, applied in such manner that all parts and surfaces are properly reached with solution.

For domestic and household use, a solution of 1 ounce per gallon of water is recommended for disinfecting glasses, canning jars, dishes, etc.; it can also be used for cleaning and deodorizing of porcelain and enameled surfaces such as sinks, refrigerators, etc., using a solution of 1 ounce per quart of water.

Store in cool, dry place. Keep container closed.

Handy Dilution Chart for Using Chlorotox:

Parts per Million of Chlorine	Ounces per Gallon of Water	Level Tablespoon per Gal. Water
50	$\frac{1}{4}$ oz.	$\frac{1}{2}$
100	$\frac{1}{2}$ oz.	1
200	1 oz.	2
500	2 oz.	5
1000	4 oz.	10

Lester Laboratories,

INCORPORATED

• ATLANTA, GEORGIA •

PLANT: EAST POINT, GEORGIA

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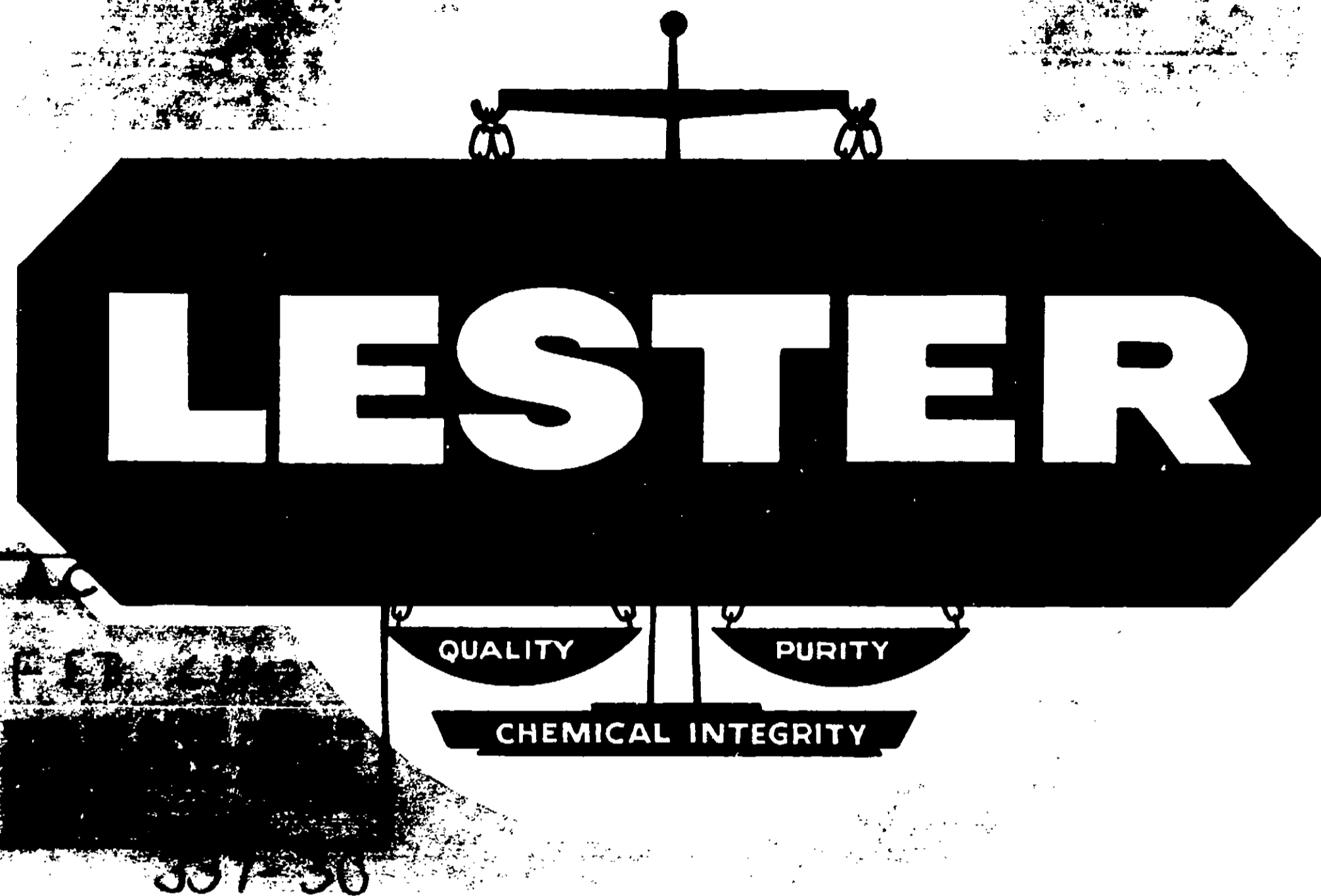
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Handy Dilution Chart for Using Chlorotox:

Parts per Million of Chlorine	Ounces per Gallon of Water	Level Teaspoon per Gal. Water
50	4 oz.	1/2
100	2 oz.	1/4
200	1 oz.	1/8
500	2 oz.	5/16
1000	4 oz.	1/4