

PURITAN #2885

GERMICIDE CONCENTRATE

HALOGENATED MULTI-PURPOSE INDUSTRIAL SANITIZER,
DISINFECTANT & DEODORANT

For Concrete, Ceramic, Tile, Wood. Safe on Tinned, Monel, Aluminum, Stainless Steel or Glasslined Surfaces. Rinses freely.

Recommended for Dairy Farms, Milk & Ice Cream Plants, Cheese Factories, Food & Baking Establishments, Bottling & Beverage Plants, Meat Packing and Poultry Processing Plants, Hotels, Restaurants, Hospitals, Homes and Institutions.

Disinfects, Sanitizes and Deodorizes. Non-Selective. Kills most common pathogenic bacteria and fungi, including anti-biotic resistant Staph.

Active Ingredients: 10.0%
Trichloro-s-triazinetrione
Inert Ingredients: 90.0%

Dilution Table

For 50 p.p.m. of Available Chlorine, Use $\frac{1}{2}$ oz. PURITAN #2885 in $3\frac{1}{2}$ gallons of water.
For 100 p.p.m. of Available Chlorine, Use $\frac{1}{2}$ oz. PURITAN #2885 in $3\frac{1}{2}$ gallons of water.
For 200 p.p.m. of Available Chlorine, Use 1 oz. PURITAN #2885 in $3\frac{1}{2}$ gallons of water.
For 600 p.p.m. of Available Chlorine, Use 3 oz. PURITAN #2885 in $3\frac{1}{2}$ gallons of water.

DIRECTIONS

FOR DISINFECTING & DEODORIZING: On all cleaned surfaces such as floors, walls, cabinets, equipment and containers, apply solution containing approximately 600 p.p.m. of available chlorine. Apply with brush, mop or cloth. A minimum of 2 minutes contact time is recommended.

FOR SANITIZING DISHES, GLASSWARE, KITCHEN EQUIPMENT & UTENSILS, Cookers, Potato Chip Vats, Milk Cans, etc: Clean thoroughly. Rinse in clear water and then soak for 2 minutes in solution containing 100 p.p.m. of available chlorine. This solution should be tested frequently to insure that concentration of available chlorine does not drop below 50 p.p.m. If testing facilities are not available, the starting solution should contain 200 p.p.m. If the sanitizing rinse contains over 100 p.p.m., dishes, utensils, etc. must be rinsed in potable water before use. Drain and rinse with clear water. Air dry. Before re-using equipment rinse with clear water heated to 145° F.

CAUTION: Harmful if swallowed. Avoid contact with skin and eyes. Avoid contamination of food. Keep out of reach of children.

U.S.D.A. Registration No. 541-

Net Weight Pounds

Manufactured by PURITAN CHEMICAL COMPANY, Atlanta, Georgia
Branches: Detroit, Mich. - Houston, Tex. - St. Louis, Mo.

115

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BEST DOCUMENT AVAILABLE

PURITAN #2

GERMICIDE CONCENTRATE

HALOGENATED MULTI-PURPOSE
DISINFECTANT & SANITIZER

For Concrete, Ceramic, Tile, Wood. Safe on
Steel or Glass-lined Surfaces. Rinses freely.

Recommended for Dairy Farms, Milk & Ice Cream
Baking Establishments, Bottling & Beverage Processing
Plants, Hotels, Restaurants, Hospitals.

Disinfects, Sanitizes and Deodorizes. Non-Spore
genic bacteria and fungi, including anti-bio-

Active Ingredients: 10.0%
Trichloro-s-triazinetriene
Inert Ingredients: 90.0%

Dilution Table

For 50 p.p.m. of Available Chlorine, Use 1/4 c
For 100 p.p.m. of Available Chlorine, Use 1/2 c
For 200 p.p.m. of Available Chlorine, Use 1 c
For 600 p.p.m. of Available Chlorine, Use 3 c

DIRECTIONS

FOR DISINFECTING & DEODORIZING: On all clean
cabinets, equipment and containers, apply so-
lution containing 100 p.p.m. of available chlorine. Apply with brush.
15 minutes contact time is recommended.

FOR SANITIZING DISHES, GLASSWARE, KITCHEN EQUIPMENT:
Vats, Milk Cans, etc: Clean thoroughly. Rinse in solution containing 100 p.p.m. of
available chlorine. Rinse solution should be tested frequently to insure that c
not drop below 50 p.p.m. If testing facilit
tion should contain 200 p.p.m. If the sanit
dishes, utensils, etc. must be rinsed in pot
with clear water. Air dry. Before re-using
to 145°F.

CAUTION: Harmful if swallowed. Avoid conta
tion of food. Keep out of reach of children.

U.S.D.A. Registration No. 541-

Net Weight

Manufactured by PURITAN CHEMICAL
Branches: Detroit, Mich. - Boston