

DIRECTIONS

For Sanitizing Glasses, Dishes and Utensils.

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with SANITIZER CLEANER solution.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 2 gallons of water (100 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

FOLLOW YOUR LOCAL HEALTH DEPARTMENT REGULATIONS

HOW TO MAKE SANITIZING SOLUTIONS

- 100 ppm 1/2 oz. to 1 gallon of water.
- 200 ppm 1 oz. to 1 gallon of water.
- 300 ppm 1 1/2 oz. to 1 gallon of water.

• CAUTION •

Avoid contamination of food stuffs. Avoid getting in eyes. Avoid contact with skin, and inhalation of powder. In case of contact, wash thoroughly with water. Not for internal use. If taken internally, feed gruel or cooked cereal followed by olive oil or cooking oil. CALL A PHYSICIAN.

CHLOR-TECH SANITIZER CLEANER

A SANITIZER AND CLEANER COMBINED WITH HARD WATER SEQUESTERANTS

ACTIVE INGREDIENTS:	7.5%
Sodium dichloro-s-triazinetrione and tetrasodium salt of ethylene diamine tetraacetic acid.	
INERT INGREDIENTS*	92.5%
Sodium sulfate, sodium tripolyphosphate. - * Effective as cleaners and detergents.	

AVAILABLE CHLORINE 3.25%

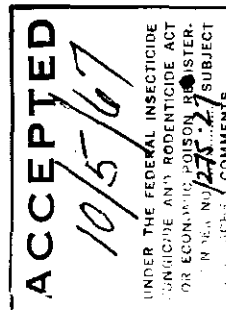
**CAUTION: KEEP OUT OF REACH OF CHILDREN.
SEE BACK PANEL FOR ADDITIONAL CAUTIONS.**

U. S. D. A. REGISTRATION NO. 1275-27

**MANUFACTURED BY
OLIVER CHEMICAL CO.**

CINCINNATI, OHIO 45214

CONTENTS..... POUNDS NET



DIRECTIONS

FOR CLEANING SOFT SERVE MACHINES

Empty freezer and mixer. Fill mix hopper with cold water and rinse through freezer. Add 3 tablespoons of Sanitizer Cleaner to 3 gallons of hot water and stir until all powder is dissolved. Pour this solution into mix hopper and operate about 5 minutes and then drain.

SANITIZER CLEANER should also be used for cleaning mix cans and utensils. For quickly removing lime and milk stone deposits, wet and then dust powder directly onto surface. Avoid use of steel wool with Sanitizer Cleaner, use flat sponge.

TO SANITIZE SOFT SERVE MACHINES AND EQUIPMENT.

RINSE after cleaning as above. Then sanitize with a fresh solution of 200 ppm of available chlorine. (1 oz. Sanitizer Cleaner to each gallon of water). Before contact with food, a rinse with clean running water is recommended.

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18

17