HYDROCHLOR Liquid Gas Furnigant is an easy to handle liquid, which upon application rapidly converts to a heavier than air gas. It will kill weevils, moths, and other insects which lodge and reproduce in flour or meal handling equipment, bins, blenders, elevators, conveyors, sifters, purifiers, reels, and machinery. When used as directed, Hydrochlor will not change the baking, cooking, or processing characteristics of food products, and will not leave any odor or taste in finished foods.

DIRECTIONS FOR USE IN MILLS

All Machinery: Instead of pouring Hydrochlor directly into machinery, it can be poured or to cloth sacks which have been stuffed into openings. Allow overnight exposure if possible.

Purifiers and Reels: Use one pint in each.

Sifters: Use one pint to each section.

Elevator Heads and Boots: Use one pint each.

Elevators: Use one half pint to each floor length.

Elevator Legs: Pound legs so refuse will fall into boots. Remove refuse from boots. Use one half pint to each leg.

When to Use: Furnigation as above should be done every week for several weeks. Following this initial period, fumigation should be conducted every three weeks.

THE EXPOSURE TIMES MENTIONED ABOVE ARE MINIMUM. WHENEVER POSSIBLE, ALLOW 24 HOURS

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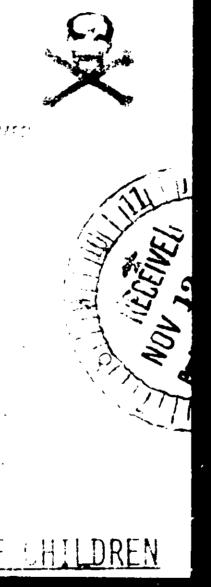
EXPOSURE.

WEIL LIQUID GAS FUMIGANT CONTAINS CHLORINATED HYDRO-CARBONS ACTIVE INGREDIENTS 100% PRODUCTS Ethylene Dichloride....70% Carbon Tetrachloride...30% AT NET D ALTROP - AND - AND CO. GREATA FROMMALLO DE STRAD LIVE D. JUNIACT. HITH SKIN. DO NOT TAKE INTERNALLE NOT FOR HOUSTHOLD USE ' OF CHILDREN OUI OF ÆG.co., inc. E.P.A. Reg.

#1325-22

rev. 10/73

HYDROCHLOR



CAUTION: To prevent decomposition, avoid contact with flame or hot surface. Thermal decomposition may form highly poisonous phosgene gas. Keep container closed and in a cool place. Pour in well ventilated areas. Do not spill.

DIRECTIONS FOR USE IN BAKERIES

Flour Conveyers: Use two oz. per ft.

Blenders: As nearly as possible empty

Place 2 or 3 folded sacks across rods above conveyer spiril and pour on liquid. Use 1 pt. per compartment; close and cover.

Elevators: Run until empty. Remove clean plates and place folded sacks in openings. Pour 1 pt. on the up side and 1 pt. on the down side per floor. Replace cover without fastening and allow to remain several hours. When completed remove all refuse and dead insects. Flour Bins: Remove manhole cover at top. Clean out all deposits. Saturate cloth sacks (1 gal per 250 cu. ft.). Suspend from opening and close cover (over night if possible).

NOTE: Let equipment remain idle for at least 2 hrs. Run equipment slowly to circulate gas. Before resuming operation open covers, remove sacks, run machine for $1/_2$ hr.

When to Use: Fumigate once a week for several weeks initially. Thereafter, fumigate once every three weeks.

THE EXPOSURE TIMES MENTIONED ABOVE ARE MINIMUM. WHENEVER POSSIBLE, ALLOW 24 HOURS **EXPOSURE.**

> GALLONS NET CONTENTS