

"CHLORONATED" DAIRY CLEANER is a scientific blend of chemicals which give fine cleaning properties plus effective disinfecting, deodorizing and sanitizing action.

"CHLORONATED" DAIRY CLEANER meets the hygienic requirements of BAKERIES, BREWERIES, CANNERS and BOTTLERS, as well as MILK PROCESSING PLANTS. Effective destaining, bleaching, and free rinsing properties renew dishes and glassware to original brightness by removing coffee and tannic acid, and many other stains.

"CHLORONATED" DAIRY CLEANER is recommended for cleaning, disinfecting and bleaching Ceramic Tile and Concrete floors.

While "CHLORONATED" DAIRY CLEANER is designed for its bacterial and cleaning action, daily use of it will help prevent "MILK-STONE BUILDUP."

When used as directed, will meet requirements of most Health Departments EVERYWHERE. When used correctly its Germicidal properties are continuously effective without an excessive loss of Chlorine.

NET CONTENTS ON CONTAINER

U.S.D.A. REG. NO. 1325-33

A CLEANER FOR EVERY NEED

- ★ MOPS
- ★ BRUSHES
- ★ POWDERS
- ★ POLISHES
- ★ EQUIPMENT
- ★ INSECTICIDES
- ★ DEODORANTS
- ★ HAND SOAPS
- ★ FLOOR SEALS
- ★ FLOOR WAXES
- ★ DISINFECTANTS
- ★ LIQUID CLEANERS
- ★ SWEEPING COMPOUND

RESULTS COUNT



*Chloronated
Dairy Cleaner*

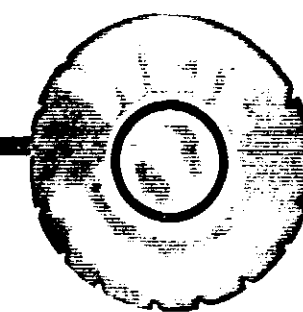
DAVIS-HEWITT
MEMPHIS, TENN.

MADE IN U.S.A.

INDUSTRIAL AND
SANITARY SUPPLIES

Amount Dairy Cleaner In Oz.	Gallons of Water	Available Chlorine Strength	
		PPM	per cent
1	4	50	.005
1	2	100	.01
4	4	200	.02
8	4	400	.04
16	4	500	.05
32	4	1000	.10

CAUTION: KEEP OUT OF REACH OF CHILDREN



To disinfect after cleaning use a solution of One ounce "CHLORONATED" DAIRY CLEANER to One gallon of water. This solution is recommended for disinfecting dishes, glasses, silverware and jars.

A solution of one ounce of cleaner to one quart water is recommended for cleaning and deodorizing porcelain and enameled surfaces such as sinks, refrigerators, etc.

A solution of one ounce of cleaner to two gallons of water is recommended for disinfecting dairy utensils, milking machines and equipment after cleaning, as well as washing cow's udders and milkers' hands.

To disinfect equipment used in beverage plants after cleaning, use a solution of two pounds per forty gallons of water and apply in such a manner that all parts are reached by the solution.

If facilities for controlling the concentration of solution in use are unavailable, use a starting solution of One ounce Cleaner to one gallon of water.

The solutions specified are suitable for in-place cleaning and sanitizing applications where local ordinances permit such operations.