



U.S.D.A. Reg. # 1325-7

HYDROCHLOR GF LIQUID GAS FUMIGANT

ACTIVE INGREDIENTS 100%

Ethylene Dichloride	-----	75%
Carbon Tetrachloride	-----	25%

HYDROCHLOR GF Liquid Gas Fumigant 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 GF 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 onto 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: Fumigation as above should be done every week for several weeks.

Following this initial period, fumigation should be conducted every three weeks.

Net Contents on Container

CAUTION: Flammable—Keep away from open flame. Keep container closed & in cool place. Pour in well ventilated area. Do not spill.

DANGER — Red Print

HAZARDOUS VAPOR AND LIQUID
MAY BE FATAL IF INHALED OR SWALLOWED
AVOID CONTACT WITH SKIN
DO NOT TAKE INTERNALLY
NOT FOR HOUSEHOLD USE

USE ONLY WITH ADEQUATE VENTILATION. DO NOT BREATHE VAPOR. USE GAS MASK SUITABLE FOR ORGANIC VAPORS. Note: Canister should be exchanged immediately for a fresh one if odor of fumigant is detected through mask. Always have a team near to help in case of an emergency.

AVOID CONTACT WITH EYES, SKIN AND CLOTHING. In case of contact, immediately remove all contaminated clothing including shoes, and flush skin and eyes with plenty of water for at least 15 minutes. Call physician. Wash clothing and air shoes thoroughly before use.

FIRST AID: If swallowed, make the patient vomit immediately (finger down throat or if conscious give warm mustard water or salt water freely). Keep patient warm; if conscious give coffee, call physician. If affected by exposure to fumes, remove to fresh air and see a physician. If breathing has stopped, apply artificial respiration. Call a physician.

CAUTION

KEEP OUT OF THE REACH OF CHILDREN

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 conveyor spiral & pour on GF.

Use 1 pt. per compartment; close & cover

Elevators: Run until empty. Remove clean out plates & place folded sacks in

openings. Pour 1 pt. on the up side & 1 pt. on the down side per floor. Replace

cover without fastening & allow to remain several hours. When completed remove all

refuse & 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 &

close cover (over night if possible).

NOTE: Let equipment remain idle for at least 2 hr. 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