

[REDACTED]

Elcodyne

GENERAL PURPOSE DETERGENT-GERMICIDE

Active Ingredients:

Nonylphenoxypolyethoxyethanol
iodine complex - - - - -17.85%
(provides 1.6% minimum titratable iodine)

Inert Ingredients* - - - - -82.15%

*Includes cleaning agents and corrosion inhibitors

CAUTION: KEEP OUT OF REACH OF CHILDREN

NET CONTENTS: 1 GALLON

MANUFACTURED [REDACTED]

ELCO MANUFACTURING CO.
111 G & S ST. SHARPSBURG
HARRISBURG, PA 17215

CLEANING ACTION: Use to clean and disinfect floors, washable walls, furniture, Venetian blinds, metal cabinets, drinking fountains, telephone mouthpieces, cafeterias, locker rooms, and on food equipment in food plant canneries, breweries, bottling plants, etc.

GERMICIDAL ACTION: In use dilution ELCOODYNE kills most bacteria, viruses, molds, fungi and other pathogens which may be found on inanimate surfaces.

DIRECTIONS FOR USE

GENERAL: For general cleaning and disinfecting in a single operation, use 3 ounces of ELCOODYNE to 5 gallons of water. For molds, fungi, porous surfaces or those difficult to clean use 6 ounces of ELCOODYNE to 5 gallons of water. ELCOODYNE contains synthetic detergents. No soaps or other cleaner should be added.

FLOORS AND WALLS: Use 3 ounces of ELCOODYNE to 5 gallons of water for cleaning and sanitizing floors and walls.

FOOD PROCESSING & BEVERAGE EQUIPMENT: Clean with a solution of 3 ounces of ELCOODYNE to 5 gallons of water. Rinse with potable water. To disinfect previously cleaned equipment use 1 oz. of ELCOODYNE to 5 gallons of water. This product is regulated by the U.S. Food & Drug Administration under the Food Additive Regulation for use on food processing equipment and utensils up to 25 ppm of titratable iodine, without requiring a rinse with potable water. State and Local Health Department requirements for sanitizing food processing equipment, dishes and glassware should be followed. A two minute contact time is stipulated by Health Departments that follow the U.S. Public Health Service Ordinance Code.



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DETERGENT-GERMICIDE

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(minimum titratable iodine)
* - - - -82.15%
ng agents and corrosion

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FACTURED

MANUFACTURING CO.
D ST., SHARPSBURG
BURCH, PA. 15215

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