

CHLOR-CLEAN

Chlorinated Cleaner - Sanitizer - Detergent - Water Softener

GENERAL DILUTIONS

1. 4 1/4 oz. to 10 gallons of water provides 100 p.p.m. available chlorine.
2. 8 1/2 oz. to 10 gallons of water provides 200 p.p.m. available chlorine.

NOTE: P.P.M. means parts of available chlorine per million parts of water.

DIRECTIONS FOR USE

Remove excessive filth and heavy soil deposits from surfaces prior to application of the Chlor-Clean solution. In all application directions that follow, it is important to wet surfaces thoroughly with the recommended Chlor-Clean solution.

EQUIPMENT - In dairies, breweries or other food processing plants, wash down with Chlor-Clean using a solution of 8 1/2 oz. per 10 gallons of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

FLOORS & OTHER SURFACES - Floors, tables and cutting boards - use solution of 4 oz. of Chlor-Clean per gallon of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

INSTITUTIONAL - (a) Food Service Equipment - use 8 1/2 oz. per 10 gallons of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces. (b) Wood cutting blocks, tables, steam table cutting boards - Use 2 1/2 oz. per gallon of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

EATING AND DRINKING UTENSILS - Scrape and prewash if possible, then wash with a good detergent and rinse with clean

water. Sanitize in a 200 p.p.m. solution of Chlor-Clean (8 1/2 oz. per 10 gallons of water) by immersing for at least two minutes or for specified local sanitary code contact or immersion time. Rinse with potable water, then place utensils on a rack or drainboard to air dry.

Rinse empty container thoroughly with water and discard it.

NOTE: Where local or state regulations are in effect, consult these department authorities for proper chlorine content in rinse solutions.

DANGER

KEEP OUT OF REACH OF CHILDREN

Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

FIRST AID - In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Seller makes no warranty, expressed or implied, concerning the use of this product other than indicated on the label. Buyer assumes all risk of use and/or handling of this material when such use and/or handling is contrary to label instructions.

Manufactured By

ABCO INC. 230 Industry Boulevard, North Huntingdon, Pa. 15642

BEST DOCUMENT AVAILABLE

EPA EST-422-PA-1

EPA REG. No. 422-65



MANUFACTURING CHEMISTS

CHLOR-CLEAN

Chlorinated General Purpose Cleaner - Sanitizer - Detergent - Water Softening Agent - Cleans and Sanitizes all types of equipment in - Food processing, meat packing, poultry processing, dairy, bottling and beverage plants, drinking and food service or eating places.

ACTIVE INGREDIENTS

Sodium dichloro-s-triazinetriene dihydrate	56%
(Provides 3.2% available chlorine)	
Sodium dodecylbenzene sulfonate	20%
Sodium metasilicate	5.0%
INERT INGREDIENTS	19.4%

DANGER

KEEP OUT OF REACH OF CHILDREN

Contains
Sodium dichloro-s-triazinetriene dihydrate
(Refer to back panel for other precautions and First Aid)

NET CONTENTS POUNDS

974

FLUORAL INSECTICIDE
AND RODENTICIDE ACT
TOXIC POISON REGISTER
NO. 4828-53

SEP 7 1974

ACCEPTED

007,1974

4828-53

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTRATION
ED UNDER NO.

CHLOR-CLEAN

Chlorinated Cleaner - Sanitizer - Detergent - Water Softener

GENERAL DILUTIONS

1. 4 1/2 oz. to 10 gallons of water provides 100 p.p.m. available chlorine
2. 8 1/2 oz. to 10 gallons of water provides 200 p.p.m. available chlorine

NOTE: P.P.M. means parts of available chlorine per million parts of water.

DIRECTIONS FOR USE

Remove excessive filth and heavy soil deposits from surfaces prior to application of the Chlor-Clean solution. In all application directions that follow, it is important to wet surfaces thoroughly with the recommended Chlor-Clean solution.

EQUIPMENT - In dairies, breweries, or other food processing plants wash down with Chlor-Clean using a solution of 8 1/2 oz. per 10 gallons of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

FLOORS & OTHER SURFACES - Floors, tables and cutting boards - use solution of 4 oz. of Chlor-Clean per gallon of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

INSTITUTIONAL - (a) Food Service Equipment - use 6 1/2 oz. per 10 gallons of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces. (b) Wood cutting blocks, tables, steam table cutting boards - Use 2 1/2 oz. per gallon of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

EATING AND DRINKING UTENSILS - Scrape and prewash if possible, then wash with a good detergent and rinse with clean

water. Sanitize in a 200 p.p.m. solution of Chlor-Clean (8 1/2 oz. per 10 gallons of water) by immersing for at least two minutes or for specified local sanitary code contact or immersion time. Rinse with potable water, then place utensils on a rack or drainboard to air dry.

Rinse empty container thoroughly with water and discard it.

NOTE: Where local or state regulations are in effect, consult these department authorities for proper chlorine content in rinse solution.

DANGER

KEEP OUT OF REACH OF CHILDREN

Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

FIRST AID - In case of contact, immediately flush eye or skin with plenty of water for at least 15 minutes. For eye, call a physician. Remove and discard contaminated clothing before reuse. If swallowed, drink copiously of water. Quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Call a physician immediately.

NOTE TO PHYSICIAN - Probable mucousal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

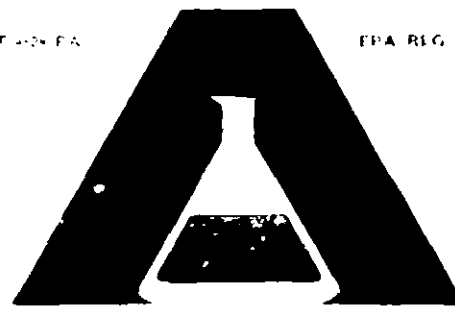
Manufactured By

AIBCO INC. 230 Industry Boulevard North Hingham, P. 1564

BEST DOCUMENT AVAILABLE

EPA EST. 404-FA

EPA REG. No. 400-10



MANUFACTURING CHEMISTS

CHLOR-CLEAN

Chlorinated General Purpose Cleaner - Sanitizer - Detergent - Water Softening Agent - Cleans and Sanitizes all types of equipment in food processing, meat packing, poultry processing, dairy, bottling and beverage plants, drinking and food service, existing plants.

ACTIVE INGREDIENTS
Sodium hypochlorite 5.25% available chlorine
Sodium hydroxide 1.0%
Water 93.75%
NET WEIGHT 10 LBS.

DANGER

KEEP OUT OF REACH OF CHILDREN

Contains
Sodium hypochlorite 5.25% available chlorine
Sodium hydroxide 1.0%
Water 93.75%
Refer to label for directions and first aid.

NET CONTENTS

POUNDS

974

RECEIVED

ACCEPTED

OCT 7, 1974

4828-53

UNDER THE FEDERAL INSECTICIDE, FUNGICIDE AND RODENTICIDE ACT FOR ECONOMIC POISON REGISTRATION UNDER NO.

CHLOR-CLEAN

Chlorinated Cleaner - Sanitizer - Detergent - Water

GENERAL DILUTIONS

1. 4¼ oz. to 10 gallons of water provides 100 p.p.m. available chlorine.
2. 8½ oz. to 10 gallons of water provides 200 p.p.m. available chlorine.

NOTE: P.P.M. means parts of available chlorine per million parts of water.

DIRECTIONS FOR USE

Remove excessive filth and heavy soil deposits from surfaces prior to application of the Chlor-Clean solution. In all application directions that follow, it is important to wet surfaces thoroughly with the recommended Chlor-Clean solution.

EQUIPMENT - In dairies, breweries or other food processing plants, wash down with Chlor-Clean using a solution of 8½ oz. per 10 gallons of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

FLOORS & OTHER SURFACES - Floors, tables and cutting boards - use solution of 4 oz. of Chlor-Clean per gallon of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

INSTITUTIONAL - (a) Food Service Equipment - use 8½ oz. per 10 gallons of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

(b) Wood cutting blocks, tables, steam table cutting boards - Use 2½ oz. per gallon of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utensils and surfaces.

EATING AND DRINKING UTENSILS - Scrape and prewash if possible, then wash with a good detergent and rinse with clean

water. Sanitize in a Chlor-Clean (8½ oz. per 10 gallons of water) by immersing for 5 minutes or for specific contact or immersion in potable water, then place on drainboard to air dry.

Rinse empty containers with water and discard if necessary.

NOTE: Where local health authorities are in effect, consult their regulations for proper chlorination solutions.

DA

KEEP OUT of RE

Corrosive. Causes irritation. Do not use on clothing. Protect handling. Harmful contamination of food.

FIRST AID - In case of eye contact, immediately flush eyes with water for at least 15 minutes and call a physician. If contaminated clothing is worn, remove it. If swallowed, drink a small quantity of milk or water and call a physician immediately. If inhaled, get fresh air and call a physician immediately.

NOTE TO PHYSICIAN - Severe local damage may occur. Gastric lavage. Circulatory shock, and convulsion may result.

Seller makes no warranty concerning the use of this product on the label. Buyer assumes responsibility for handling of this material if it is contrary to label instructions.

Manufactured By

ABCO INC. 230 Industry Boulevard, North Huron

LEAN

ergent - Water Softener

Sanitize in a 200 p.p.m. solution of
-Clean (8½ oz. per 10 gallons of
) by immersing for at least two min-
or for specified local sanitary code
ct or immersion time. Rinse with pot-
water, then place utensils on a rack
ainboard to air dry.

e empty container thoroughly with
r and discard it.

E: Where local or state regulations are
fect, consult these department author-
for proper chlorine content in rinse
ions.

DANGER

KEEP OUT of REACH of CHILDREN

Corrosive. Causes eye damage and skin
irritation. Do not get in eyes, on skin or
clothing. Protect eyes and skin when
handling. Harmful if swallowed. Avoid
contamination of food.

FIRST AID - In case of contact, immedi-
ately flush eyes or skin with plenty of
water for at least 15 minutes. For eyes,
call a physician. Remove and wash con-
taminated clothing before reuse.

If swallowed, drink promptly a large
quantity of milk, egg whites, gelatin
solution or if these are not available,
drink large quantities of water. Call a
physician immediately.

NOTE TO PHYSICIAN Probable mu-
scular damage may contraindicate the use
of gastric lavage. Measures against cir-
culatory shock, respiratory depression
may be needed.

EPA EST-4828-PA-1

EPA REG. No. 4828-53



MANUFACTURING CHEMISTS

CHLOR-CLEAN

Chlorinated General Purpose Cleaner - Sanitizer - Deter-
gent - Water Softening Agent - Cleans and Sanitizes all
types of equipment in - Food processing, meat pack-
ing, poultry processing, dairy, bottling and beverage plants,
drinking and food service or eating places.

ACTIVE INGREDIENTS	12.6%
Sodium dichloro-s-triazinetriene dihydrate	5.6%
(Provides 3.2% available chlorine)	
Sodium dodecylbenzene sulfonate	2.0%
Sodium metasilicate	5.0%
INERT INGREDIENTS	87.4%

DANGER

KEEP OUT of REACH of CHILDREN

Contains

Sodium dichloro-s-triazinetriene dihydrate
(Refer to back panel for other precautions and First Aid)

NET CONTENTS _____ POUNDS

974