CHLOR-CLEAN

Chlorinated Cleaner - Sanitizer - Detergent - Water Softener

GENERAL DILUTIONS

- 4% oz. to 10 gallons of water provides 100 p.p.m. available chlorine.
- 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 bz. of Chlor-Clean per gallon of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handling equipment, utencils and surfaces. ment, utensils and surfaces.

ment, utensits 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, titensits 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, utensits and surfaces.

FATING AND DRINKING LITENSILS.

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

water. Sanitize in a 200 p.p.m. solution of Chlor-Clean (8½ 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 pot-able 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.

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.

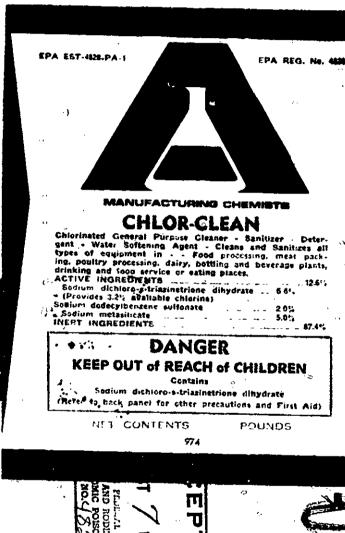
NOTE TO PHYSICIAN: Probable was

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

Seller makes no warranty, expressed or implied, con-cerning 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

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



1974

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CHLOR-CLEAN

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FLOORS & OTHER SURFACES - Floors tables and cutting leards—use solution of 4 oz. of Chlor-Chan cer callon of water Apply a potable water class prior to ress of Chlor-Clean treated food nandling equipment, utensils and surfaces.

INSTITUTIONAL - (a) Food Service Equipment use 6'2 of per 10 gallons of water. Apply a potable water rinse prior to reuse of Chlor-Clean treated food handing

reuse of Unior-Clean treated food fanding equipment, mensils and surfaces.

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FATING AND DRINKING UTENSILS -Scrape and prewash it possible, then was a with a good detergent and rinso with clean

ater. Sanitize in a 200 p.p.m. solution of water. Sanitize in a 200 p.m. solution of Chlor-Clean (8% oz. per 10 gallors of water) () immersing for at least two runness or for specified local sanitary contact or immersion time. Ranse with potable water, then place utensils on a rack and restricted to the specified of the specified of the specified of the specific and specified of the spe or dramboard to air dry.

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DANGER KEEP OUT of REACH of CHILDREN

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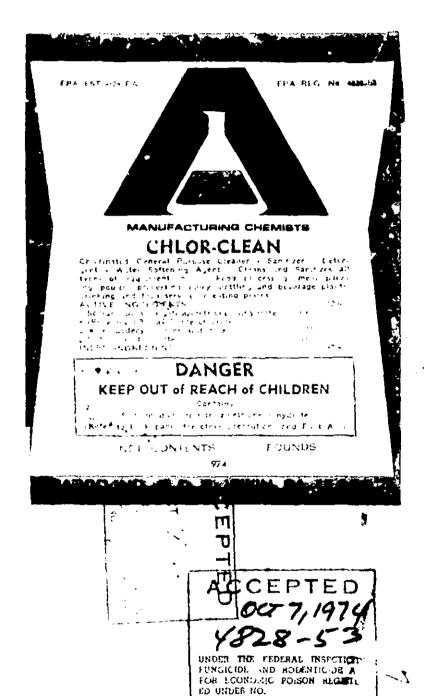
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230 Industry Boulevard North Hornigdon, P. 1564... ABCO INC.

REST DOCUMENT AVAILABLE



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CHLOR-CLEAN

Chlorinated Cleaner - Sanitizer - Detergent - Wate

GENERAL DILUTIONS

- 4¼ oz. to 10 gallons of water provides 100 p.p.m. available chlorine.
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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.

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Rinse empty conta water and discard is

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KEEP OUT of RI

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Seller makes no warrant coming the use of this on the label. Bover ashandlen, of this material is contrary to fabel in a

Manufactured By

ABCO INC. 230 Industry Boulevard, North Hun

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EPA EST-4828-PA-1

EPA REG. No. 4828-53

MANUFACTURING CHEMISTS

CHLOR-CLEAN

Sodium dichlorg-s-triazinetrione dihydrate 56%

(Provides 3.2% available chlorine)

Sodium dodecythenzene sulfonate 2.0%

Sodium metasilicate 5.0%

INERT INGREDIENTS 87.4%

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DANGER

KEEP OUT of REACH of CHILDREN

Contains

(Refer to back panel for other precautions and First Aid)

NET CONTENTS ____POUNDS

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