



Manufactured exclusively by

TECHNICAL MAINTENANCE PRODUCTS, INC.

2211 N. American St., Phila., Pa. 2011 Teall Ανε., Syracuse, N. Y.

GA 5-1966 HO 3-9249

SPECIAL CONCENTRATED TECH

Do Not Mix with Soaps or Anionic Deterger

DIRECTIONS

Sanitation of equipment in food processis plants, including meat plants.

Clean and rinse equipment thoroughly. The scrub with a solution of one ounce of TEC per three gallons of water. Flush equipme with a clear water rinse before reuse. (surfaces difficult to clean completely (such meat cutting boards) increase strength sanitizing to one ounce to one gallon water.

GENERAL ODOR CONTROL

Clean and rinse surfaces thoroughly. The spray surfaces with a solution of 4 ounce of TECH per gallon of water. Allow to do to render linens and towels bacteriostate use one (1) ounce SPECIAL CONCENTRATICECH per 10 gallons of rinse water per pounds of linens. Extract and dry withour rinsing and they will remain bacteriostate until washed again.

SPECIAL CONCENTRATED TECH fulfills to criteria of appendix F as revised March 1 1956 of the Milk Ordinance & Code 1953 recommendations of U.S. Public Health Services on water up to 550 P.P.M. (32 grams pagallon) of hardness calculated as Ca Co whatested by the method outlined by Chambe

CAUTION

Harmful if swallowed. Causes skin irritation Avoid getting concentrated in eyes. In case of contact, flush eyes with plenty of water for at least 15 minutes. If irritation persists, going medical attention. Avoid contamination foods. After sanitizing rinse dishes, food processing utensils and storage containers Potable (drinking) water before use.

