

FINE ODOR

FINE ODOR DISINFECTANT

FOR USE IN RESTAURANTS, HOTELS, MOTELS, AND OTHER PUBLIC PLACES. THIS DISINFECTANT IS REGISTERED WITH THE FEDERAL BUREAU OF INVESTIGATION, WASHINGTON, D. C. UNDER REGISTRATION NO. 7701-17.

Net Content: (4.0 L. (1.0 Gallon))

See Shell by name ---

FINE ODOR DISINFECTANT is a very powerful disinfectant which exhibits activity against a wide spectrum of bacteria which may endanger health. This concentrate must be diluted as directed below.

Directions: For cleaning and disinfecting of restrooms, floors, toilet fixtures, walls, etc. use 2 to 3 ounces of FINE ODOR DISINFECTANT to one gallon of warm water. Heavily contaminated surfaces or excessively dirty surfaces may require as much as 6 ounces of the disinfectant to one gallon of water. Restaurant equipment will normally require from four to six ounces of disinfectant to each gallon of hot water. Rinse equipment and tables well. (Do not use on eating or cooking utensils.)

WORKS AS IT DISINFECTS AS IT DEGREASES WHEN USED AS DIRECTED.

Active Ingredients: ----- 100%

Steam distilled pine oil, coconut oil,
sodium o-benzyl -antropionate, iso-
propyl alcohol.

Inert ingredients: ----- 100%

Water, sodium hydroxide

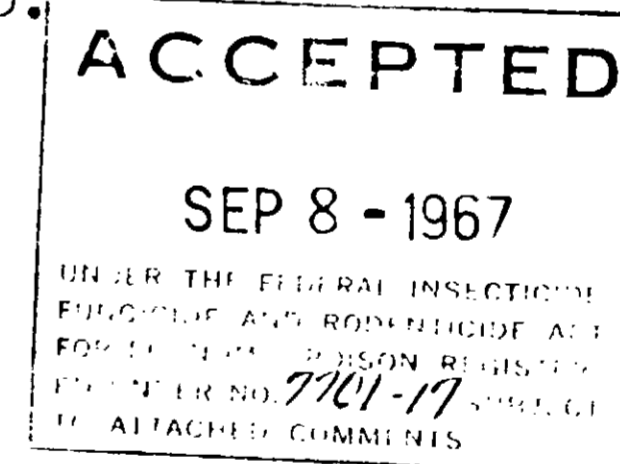
Warning: Keep out of reach of children. Harmful if swallowed. Avoid food contamination. Do not allow contact with skin, eyes, or clothing. If contact occurs, wash with plenty of soap and water. Do not use on eating or cooking utensils.

This is a concentrated disinfectant. It must be diluted according to above instructions before using.

Net contents of container

Net weight of contents

Manufactured by
Sinteco Products, Inc.
Pittsburg, Kansas, U.S.A.



NOTE:

THIS LABEL WAS REGISTERED BY US ON APRIL 5, 1967 FOR SINECO PRODUCTS, REGISTRATION # 7701-17