

Top loading machines — 1 cup bleach per load. Front loading machines — ½ cup bleach per load or ¼ cup per 2 gallons of water. Use bleach in washing machine or first rinse for 10 minutes of washing or soaking. Rinse. Dilute bleach if clothes are already in machine.

NOT for use on SILK, WOOL or ACETATE.

Flush in toilet bowl. Then follow regular directions above.

⅓ cup bleach per quart of water. Soak for 10 minutes. Rinse well. May be repeated if necessary.

⅓ cup of bleach per quart of water. Soak stains from fruit, tea, coffee, ink, grass, etc. in solution for at least 5 minutes. Rinse. May be repeated. Test inconspicuous area on colored fabrics or new materials before using.

½ cup of bleach in bowl. Swish solution with brush or mop. Then let stand 10 minutes. Flush. DO NOT use with other cleaners or chemicals.

¼ cup of bleach per 100 gallons of water. Mix required amount of bleach in 2 or 3 gallons of water. Then pour uniformly over the pool surface. Empty small pools daily. In large pools pour bleach in evening after final usage.

Baker's
BRAND
SUPREME QUALITY

WHITE-N-BRITE BLEACH®

**CAUTION: KEEP OUT OF REACH OF CHILDREN
MAY IRRITATE SKIN AND EYES. (SEE SIDE
PANEL FOR CAUTIONS.)**

NET CONTENTS: ONE GALLON

GARBAGE CANS, STOVES, TEAPOTS and CUPS, REFRIGERATORS, WOODEN UTENSILS, SICK-ROOM EQUIPMENT, FLOORS — ⅓ cup of bleach per quart of water. Wash with warm soap suds. Rinse. Then soak in bleach solution from 2 to 5 minutes. Rinse well. DO NOT use on silverware.

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 2 gallons of water (200 p.p.m.). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

If swallowed, feed bread soaked in milk. Call physician. If external, flood with water. May irritate skin and eyes. Do not mix with household chemicals. Will not affect operation of septic tanks if used as instructed.

Manufactured by
BAKER FOOD PRODUCTS, MILWAUKEE, WISCONSIN 53221
PHONE 744-2827

ACC
12-8-72

8936-1

DIRECTIONS

WASHING: Top loading machines — 1 cup bleach per load. Front loading machines — ½ cup bleach per load or ¼ cup per 2 gallons of water. Use bleach in washing machine or first rinse for 10 minutes of washing or soaking. Rinse. Dilute bleach if clothes are already in machine.

NOT for use on SILK, WOOL or ACETATE.

DIAPER WASH: Flush in toilet bowl. Then follow regular directions above.

WHITENING YELLOWED NYLON: ¼ cup bleach per quart of water. Soak for 10 minutes. Rinse well. May be repeated if necessary.

STAIN REMOVAL: ¼ cup of bleach per quart of water. Soak stains from fruit, tea, coffee, ink, grass, etc. in solution for at least 5 minutes. Rinse. May be repeated. Test inconspicuous area on colored fabrics or new materials before using.

DEODORIZING TOILET BOWLS: ½ cup of bleach in bowl. Swish solution with brush or mop. Then let stand 10 minutes. Flush, DO NOT use with other cleaners or chemicals.

SANITIZING WADING POOLS: ¼ cup of bleach per 100 gallons of water. Mix required amount of bleach in 2 or 3 gallons of water. Then pour uniformly over the pool surface. Empty small pools daily. In large pools pour bleach in evening after final usage.

USDA Reg. No. 8936-1

SAFE FOR RAYON · NYLON · DACRON · ORLON

Baker's
SUPREME
QUALITY

WHITE-N-BRITE
BLEACH

CAUTION: KEEP OUT OF REACH OF CHILDREN
MAY IRRITATE SKIN AND EYES. (SEE SIDE
PANEL FOR CAUTIONS.)

ACTIVE INGREDIENT BY WEIGHT · SODIUM HYPOCHLORITE 5.25%
INERT INGREDIENTS BY WEIGHT 94.75%

DEODORIZING, DISINFECTING: GARBAGE CANS, STOVES, TEAPOTS and CUPS, REFRIGERATORS, WOODEN UTENSILS, SICK-ROOM EQUIPMENT, FLOORS — ¼ cup of bleach per quart of water. Wash with warm soap suds. Rinse. Then soak in bleach solution from 2 to 5 minutes. Rinse well. DO NOT use on silverware.

SANITIZING UTENSILS AND GLASSES IN RESTAURANTS, TAVERNS, SODA FOUNTAINS AND DAIRIES.

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 2 gallons of water (200 p.p.m.). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

CAUTIONS

If swallowed, feed bread soaked in milk. Call physician. If external, flood with water. May irritate skin and eyes. Do not mix with household chemicals. Will not affect operation of septic tanks if used as instructed.

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PTED

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UNDER THE FEDERAL INFECTION
CONTROL ACT AND REGULATIONS
HEREUNDER, THIS PRODUCT IS
REGISTERED UNDER NO. 8936-1

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