

CHLORINATED MANUAL CLEANER #1

A chlorinated manual cleaner for the food and dairy industry. Designed to be used with brush, spray, or soak application.

❖ ***BENEFITS***

- ❖ Penetrates and Lifts Soils
- ❖ Chlorinated - Enhances Removal of Protein Soils
- ❖ Excellent Detergency
- ❖ Rinses Freely

❖ ***DESCRIPTION***

CHLORINATED MANUAL CLEANER #1 is a granular, free flowing powder containing chlorine for added cleaning power. CHLORINATED MANUAL CLEANER #1 is recommended as a manual cleaner to remove protienaceous and fatty soils. An effective blend of detergents and water conditioners provide excellent cleaning results in water supplies of up to 20 grains. The water conditioners allow CHLORINATED MANUAL CLEANER #1 to rinse freely, leaving stainless steel surfaces streak free and shining. This product is ideal as a manual cleaner in confined areas. It does not give of gas and the controlled sudsing clings to vertical surfaces to continue the cleaning action after the scrubbing is finished.

❖ ***PROPERTIES***

APPEARANCE.WHITE, FREE FLOWING
 GRANULAR

ODOR.SLIGHT CHLORINE

FOAM.MODERATE - STABLE

AVAILABLE CHLORINE. 35 PPM @ 1 OZ / GAL

pH @ 0.5 OZ. / GAL. 10.8

pH @ 1.0 OZ. / GAL. 11.3

BIODEGRADABLE. YES

❖ ***GENERAL USE DIRECTIONS***

CHLORINATED MANUAL CLEANER #1

Before cleaning, all surfaces should be rinsed as best as possible with lukewarm water (100° F.) to remove excess soils. Wash equipment with the recommended concentration. The dwell time will vary depending on the system used and the type of soil, in general no more than 5 minutes is all that is required to do a proper job. After washing, rinse all equipment with potable water.

Chlorinated Manual Cleaner #1 concentrations will vary due to cleaning frequency, soil conditions, water hardness and its use temperature. Below are the recommended amounts of Chlorinated Manual Cleaner #1 to be used in one gallon of water.

SOIL/SURFACE	APPLICATION	COLD WATER	HOT WATER
Dairy Cheese/Vats	Manual	2 ounces	1 ounce
	Spray	4 ounces	2 ounces
Brewery/Hard	Manual	1 ounce	1/2 ounce
	Spray	2 ounces	1 ounce
Meat/Hard	Manual	2 ounces	1 ounce
	Spray	4 ounces	2 ounces

Manual applications, Brush or Soak: Use at a temperature of 60°F to 100°F for best results.

High Pressure Cleaning: Use 1 to 2 oz. per gallon at 140°F to 160°F.

❖ COMPLIANCE

CHLORINATED MANUAL CLEANER #1 is acceptable to the United States Department of Agriculture as a general cleaning agent in all official meat, poultry, rabbit, and egg processing establishments. Federal law requires a potable water rinse after use of this product.

❖ SAFETY

DANGER: Can be harmful if swallowed. Can be irritating to skin and eyes. Avoid contact with skin and eyes. Contains sodium dichloro-s-triazinetriene, sodium metasilicate, mild alkali and chlorine. Do not mix this product with acids a violent reaction may occur forming chlorine gas, which is a poison. Store this product in a cool dry place. Heat or excess water will decompose the chlorine.

FIRST AID: For eye contact, flush with running water for at least 15 minutes and get medical attention. If swallowed, drink large amounts of milk or water. Seek medical attention immediately. For skin contact, flush with cool running water for at least 15 minutes.