

Reorder No: 2597



ChlorSan

Low Temp Chlorinated Sanitizer

EPA Reg. No.: 52483-1-9619 EPA Est. No.: 9619-M

What is ChlorSan?

A concentrated chlorine sanitizer for use in the food service industry. This highly concentrated product can be used in dish machines and other cleaning equipment.

Benefits:

- A powerful sanitizer.
- Sanitizes & deodorizes in one time saving step.
- Economical concentrate.
- Highly concentrated formula.

Directions For Use

For institutional or commercial use.

DO NOT MIX WITH OTHER CHEMICALS

Before use, read product label and Material Safety Data Sheet.

IMMERSION METHOD - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

Do Not Store Unused or Unopened Product in direct sunlight. Best to store in cool areas away from heat sources. Heat sources may cause bleach to degrade and become ineffective.



For Use In USDA Facilities.
Meets USDA Guidelines
For Manufacturing & Cleaning.

Tech Specs:

Color.....Yellow
Fragrance.....Chlorine
Form.....Liquid
Phosphates.....None
FlashPoint.....212F
pH.....13.5
Specific Gravity.....1.10
Viscosity.....Thin
Foam.....None
Biodegradable.....100%
ShelfLife.....6 Months (if unopened)

| Available Packages | |
|--------------------|------------------------|
| 0300-55 | 55 Gallon Plastic Drum |
| 0300-30 | 30 Gallon Plastic Drum |
| 0300-15 | 15 Gallon Plastic Drum |
| 0300-5.25 | 2x2.5 Gallon Jugs |
| 0300-5 | 5 Gallon Plastic Pail |
| 0300-4 | 4 Gallon Case |

professional grade detergents & solutions