

EQUIPMENT SANITIZER

PRODUCT DESCRIPTION

EQUIPMENT SANITIZER is a premium sodium hypochlorite sanitizer.

BENEFITS

Promotes Quality Assurance

- Rapid broad spectrum bacteria kill at 100 ppm available chlorine helps ensure quality of edible products.

Saves Time and Labor

- Free-rinsing leaves no sediment, deposits, or films to touch up.
- Convenient to use — easily proportioned through sprayers, feeders, or chlorinators.

Helps Reduce Cleaning Costs

- Versatile, multi-use chlorine sanitizer.
- Minimal excess alkalinity helps assure fast release of active ingredient.

ECOLAB®

EQUIPMENT SANITIZER

PROPERTIES

ACTIVE INGREDIENT:

Sodium Hypochlorite 8.4%

INERT INGREDIENTS: 91.6%

Form	liquid, clear	pH 100% solution	10.5
Color	greenish yellow	pH 25% solution	8.3
Odor	chlorine	Excess alkalinity as sodium hydroxide ...	0.7%
Foam	none	Available chlorine by weight	8.0%
Specific gravity at 75°F ..	1.154		
Pounds per gallon	9.61	EPA Reg. No. 1677-52	

AVAILABLE CHLORINE TABLE OF PROPORTIONS

0.5 ppm — 1 oz. in 1300 gal. water
50 ppm — 1 oz. in 13 gal. water
100 ppm — 2 oz. in 13 gal. water/1 oz. in 6.5 gal. water
200 ppm — 4 oz. in 13 gal. water/2 oz. in 6.5 gal. water
600 ppm — 12 oz. in 13 gal. water

DIRECTIONS FOR USE:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

SANITIZING NONPOROUS FOOD CONTACT EQUIPMENT-RINSE METHOD: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm av. Cl must be tested and adjusted periodically to insure that the av. Cl does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2 oz. of EQUIPMENT SANITIZER with 13 gallons of water (1.2 mL/L).

If no test kit is available, prepare a sanitizing solution by mixing 4 oz. of EQUIPMENT SANITIZER with 13 gallons of water (2.4 mL/L) to provide approximately 200 ppm av. Cl by weight. At 100 ppm available chlorine, this product is an effective sanitizer against *Vibrio cholerae*.

Clean all surfaces with proper detergent and rinse with water. Just prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm av. Cl as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Allow equipment to drain thoroughly. Do not rinse and do not soak overnight.

SANITIZING POROUS FOOD CONTACT EQUIPMENT-RINSE METHOD:

Prepare a 600 ppm solution by thoroughly mixing 3 oz. of this product in 3 gallons water (7.8 mL/L). Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm av. Cl solution (4 oz/13 gallons). Do not rinse and do not soak overnight.

NOTE: FOR MECHANICAL OPERATIONS, prepared use solutions may not be re-used for sanitizing but may be re-used for other purposes such as cleaning. FOR MANUAL OPERATIONS, fresh sanitizing solutions should be prepared as soon as they become diluted or soiled.

WATER CHLORINATION: For farm, private or small municipal water chlorination, use 0.2 to 0.6 ppm of available chlorine. Use chlorine test kit for the determination of proper concentrations and amount of residual chlorine. The desired range in available chlorine must be maintained throughout the distribution system. For municipal water chlorination bacteriological sampling must be conducted as required in the National Primary Drinking Water Regulations.

For cautionary and first aid information, consult the Material Safety Data Sheet (MSDS) or product label.

FOOD & BEVERAGE DIVISION

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