



## Sodium Hypochlorite

### Low Temp Sanitizer / Laundry Destainer

Sanitizer for use in commercial dish washing and bar glass washing machines. May also be used in a manual sink operation and as a fruit and vegetable wash with proper dilution. Destaining / Bleaching for laundry. It is a violation of federal law to use this product in a manner inconsistent with its labeling. Use only with temperatures between 120°F - 150°F.

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

#### DIRECTIONS FOR USE

**See Label for Complete Directions for Use.**

**For Mechanical Washers,** clean and rinse equipment or container. Apply sanitizing spray rinse with 100 ppm chlorine by adjusting mechanical feeding device to meter 1.5 oz. per gallon of water. Test frequently to insure solution does not drop below 50 ppm. Remove and drain sanitized items. Sanitizer used in automatic systems may be used in the general cleaning process, but not reused for sanitizing purposes.

**Restaurants, institutions and other food service establishments:** Clean with recommended cleaner, and rinse with clean water. Sanitize in solution of 3 oz. per 10 gallons of water (200 ppm) and immerse utensils for at least 2 minutes. Place sanitized utensils on rack to air dry.

**Fruit & Vegetable Washing:** Thoroughly clean all fruits and vegetables. Mix 7.5 oz. in 200 gallons of water (25 ppm). After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank with the recirculating sanitizing solution. Spray rinse vegetables with solution prior to packaging. Rinse fruit with potable water only prior to packaging.

**Destaining / Bleaching:** Use at a rate that will provide desired results.

*\*Please consult your ACS sales Representative or call 1-800-889-3489 for additional use directions.*

#### GENERAL PRODUCT INFORMATION

**Description:** 10% Sodium Hypochlorite Low Temp Sanitizer / Laundry Destainer

**Safety:** Corrosive. Keep product stored in original container, in an upright position, with container tightly closed. Wear protective clothing, gloves, and eye and face protection. If swallowed, rinse mouth - Do Not induce vomiting. If on skin, wash with water - remove contaminated clothing. If inhaled, remove person to fresh air - administer artificial respiration if not breathing. If in eye, flush eye continuously with water - remove contacts and continue flushing with water. Seek medical assistance if symptoms persist. Dispose of contents/container according to local/regional regulations. For Chemical Emergency, spill, leak, fire, exposure, or accident, contact: Chemtrec (day or night) - Within USA and Canada - 1-800-424-9300.

**Packaging:** 5 Gal. (18.927L) , 1 Gal. (3.8L) Case Contents: 2 x 1 Gal. (7.6L), 15 Gal. (56.85L), 55 Gal. (208.2L)

**Product #:** 100101, 100102, 100111-15, 100101-55

See Safety Data Sheet (SDS) for a complete listing of hazards, precautions, first aid statements, storage and handling information.

#### AMERICAN CHEMICAL SYSTEMS



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SANITIZERS / DISH MACHINE PRODUCTS