

STERILISER – DESTAINER - DEODORISER

Formulated to sterilise, destain and clean – glass, ceramic, porcelain, enamel, plastic and stainless steel. Sanitise vegetables.

Description - A pink crystalline free flowing chlorine compound.

FEATURES

- Dissolves immediately, providing a highly effective cleanser and bleaching agent.
- Totally free rinsing, enabling its use in areas where conventional cleaning compounds may cause problems.
- Non-toxic, non-corrosive. Contains no solvent or caustic.
- Effectively kills bacteria on contact – even antibiotic-resistant “Staphylococcus”
- Not affected by hard water. Prevents film deposits caused by other products.
- A unique four way action – cleans thoroughly – sanitises completely – deodorises swiftly – destains efficiently – replaces several normal products.

APPLICATIONS

Hospitals: Cleaning and disinfecting laboratory utensils, operating tables, beds, bed pans, therapy tanks, mirrors and medicine cabinets.

Hotel, Motels and Restaurants: Stain removal from eating and drinking utensils. Superior product for hand washing of beer glasses.

Milk processing plants and dairy farms: Storage vessel sterilising and cleaning.

Breweries: Post clean sterilisation and thorough removal of protein contamination from processing equipment and lines.

Any areas: Requiring removal of built up contaminant, which demands disinfection and free rinsing.

Food Grade Steriliser: Chlor San T meets food grade standards for purity and is free of adulterants.

DIRECTIONS FOR USE:

May be used from 6-24 gms per lt of water depending on degree of contamination. 3 gms to 1 Lt water yields 100ppm of available chlorine.

Vegetable Wash: For washing and sanitising vegetables fill sink or bowl with 15gms of Chlor San T per 10Lts of water. This ratio yields 50ppm of available chlorine. Soak briefly and rinse thoroughly with clean water. Use test strips to ensure appropriate level of chemical.