CHLOR SOAK

CHLORINATED PHOSPHATE

The sanitation needs of a modern food plant call for a highly versatile product which is easy to use, fully stable and capable of reliable bactericidal action. It must be adaptable to a wide variety of conditions, equipment and materials. CHLOR SOAK is completely effective in control of all mold problems. Bacteria are destroyed on contact and a sustained bactericidal action is retained throughout the life of the solution.

CHLOR SOAK has many uses in bakeries, hotels, fisheries, dairies, packing houses, canneries, hospitals, etc. It will not stain or corrode any commonly used metals; it is safe for use on stainless steel, glass lined equipment, tinned iron, tinned copper, nickel, etc. CHLOR SOAK may also be used with care on aluminum. It is highly recommended for floors, walls, painted woodwork, benches, etc.

USE:

- CHLOR SOAK is instantly soluble and has powerful water softening properties, guaranteeing deep and speedy penetration and free rinsing. It is easy on hands and highly economical. 1lb. to 50 gal. of water, or 1 ½ oz to 3 ½ gal. gives a killing solution of 100 ppm.

BAKERIES:

- To sanitize after cleaning use CHLOR SOAK solution to spray bread slicers, wrapping machines, racks, boxes, trucks and baskets. Use also to spray-proof boxes, overhead proofers and fermentation rooms. CHLOR SOAK should be used to scrub or soak custard guns, mixing bowls, etc. dough water tanks, refrigerators, wrapping and storage rooms.

CANNERIES:

- CHLOR SOAK in varying solutions may be used effectively to sanitize general equipment, mixers, syrup tanks, piping and fillers. Use also in storage tanks and blanchers. Bleaching press, filter cloths and canvas aprons are both sanitized and bleached in an overnight solution of CHLOR SOAK.

DAIRIES:

- Almost all phases of dairy sanitation require bactericidal action – in soaking situation, circulation systems and soak and scrub tanks. CHLOR SOAK is ideally

suited both to dairy plant and dairy farm operations. Detailed bulletins on the use of CHLOR SOAK in dairies and dairy farms are available on request.

GLASS WASHING:

- CHLOR SOAK is ideally suited for use in pressure type glass washing machines such as Leland and Super. For beverage rooms and all catering establishments where high standards of public sanitation and “clean to sight” results are essential, CHLOR SOAK provides a complete answer.

SUNDRY:

- CHLOR SOAK is used extensively in such varied operations as hospitals, fish plants, poultry processing plants, etc.

PACKAGING:

- 40lb Pail