

K11

Commercial Bleach

Dishwashing Machine Detergent



COMMERCIAL BLEACH is a chlorine activated bleach and sanitiser for use in laundries, kitchens, restaurants, bathrooms and toilets.

Application: COMMERCIAL BLEACH may be used in a number of applications including the following:

- Stain removal of kitchen crockery
- Bleaching of clothes
- Hard surface sanitiser in bathrooms and kitchens
- Cleaning and disinfecting of toilets and urinals.

Direction for use:

Bleaching of clothes: Manual - Dilute BLEACH 20 mls per 10 litre of cold water, Soak for 10 minutes. Rinse thoroughly with clean water.

Automatic Washing Machine - Add ½ cup (125 ml) of BLEACH to the hot wash water before adding clothes, allow 5 minutes to soak, then wash with normal machine cycle using ECLIPSE.

Stain Removal - Such as coffee, fruit, wine, blood and ink. Soak stained portion using 1 cup (250ml) of BLEACH per 5 litres of cold water, soak for 5-10 minutes then wash in usual method.

For Cleaning Bathrooms & Kitchens - To remove stains, mould, mildew, body fat and soap scum from hard surfaces dilute ½ cup (125ml) of BLEACH to 1 litre of cold water and apply to surface to be cleaned and disinfected. Leave for a few minutes before rinsing with clean water.

For Toilets and Urinals - For cleaning and disinfecting around toilet bowl and seat, dilute ½ cup (125ml) of BLEACH to 1 litre of cold water and apply to surface. Leave for 10 minutes before rinsing with clean water.

Features & Benefits:

- Multi purpose
- Broad spectrum
- Masks unpleasant odours
- Cleans, sanitises and disinfects
- Kills all bacteria, germs and viruses

Sanitising Solution For Salad Vegetable Washing

Area: To make a 50ppm solution of available chlorine.

Frequency: Each time salad vegetables are used.

Method:

1. Use the table below to determine how much product to add.
2. Use cold water only. Do not use warm or hot water.
3. Soak vegetables for 5 minutes, then drain. Do not rinse.
4. Discard solution after each use.

4% Bleach - Volume Of Solution Required (Litres)

5	10	15	20	25	30	35	40
.5ml	1ml	1.5ml	2ml	.5ml	3ml	ml	52ml

Suitability of chemical for food preparation areas:

When used as directed COMMERCIAL BLEACH 4% is suitable for use in kitchens and food preparation areas.

Health & Safety Information:

See separate Safety Data Sheet available on request.

Available sizes with codes

1L 140760 | **5L** 140280 | **20L** 140295

