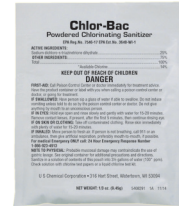


FEATURES

- Concentrated
- “No rinse” formulation
- Approved chlorine germicide
- Convenient packaging

BENEFITS

- Economical to use
- Saves time and labor
- Effective sanitization
- Easy to store



RECOMMENDED USES

Powdered chlorinating sanitizer for shake and soft serve machines, kitchen utensils, equipment and third tank.

SPECIFICATIONS

Color	: White	pH use dilution	: 6.5-9.0
Scent/Odor	: Slight Chlorine	Phosphorus content	: 2.53%
Character	: Free flowing powder	Approvals	: EPA
Foam	: Non-foamer		

IMPORTANT

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is provided with each container shipped. It is also available on our website or from the distributor.

PRODUCT DIRECTIONS

DIRECTIONS TO USE

Sanitizing Utensils and Glasses (for pouch use)

1. Pre-flush and/or scrape utensils and glasses where possible.
2. Wash in a recommended manual detergent.
3. Rinse with clean water.
4. Sanitize in a solution of this pouch of CHLOR-BAC to 3 1/2 gallons of water (100 *ppm). Check solution with chlorine test papers or a liquid chlorine test kit.
5. Place sanitized utensils on a **CLEAN, SANITIZED** rail or drainboard to air dry. (*ppm means “parts per million” of available chlorine.)

Shake and Soft Serve Machines Cleaning Procedure

1. Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
2. Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the “Wash” cycle and drawing through 2 gallons of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the “Off” position.
3. Prepare a cleaning solution of CHLOR-BAC by dissolving 1 packet in 3 1/2 gallons of lukewarm water.
4. Clean the interior of the machine by activating the “Wash” cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the “Off” position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the “Wash” cycle and allow to remain on for 5 minutes.
5. Drain the solution from the machine. Turn machine to the “Off” position.
6. Remove and completely disassemble all machine parts (door, blades, pump, etc.).
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
8. Rinse thoroughly under clean running water.
9. Sanitize parts by immersing for at least 1 minute in a fresh CHLOR-BAC solution (1 packet dissolved in 3 1/2 gallons of lukewarm water).
10. Remove parts and allow to air dry.
11. Repeat the cleaning procedure for machines with two freezing cylinders.

PACKAGING

This product is available in 72/.33 oz. portion packs (057252).

