

CL1076

PRODUCT USAGE QUICK GUIDE

Blue Powder Sanitiser

For worktops, chopping boards, crockery and utensils



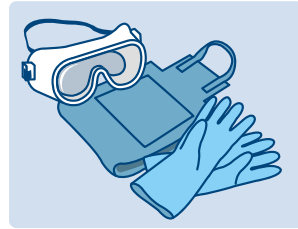
Cleanline Blue Powder Sanitiser (4% NaDCC) is a chlorine based detergent powder designed for sanitising equipment, hard surfaces, walls and floors and is effective against food poisoning bacteria, viruses and fungi.

AVAILABLE UNIT SIZE(S) & CODES:
CL1081 - 500g Shaker Pot
CL1082 - 10KG Tub

SAFE HANDLING:
Always wear Personal Protective Equipment (PPE) when handling, dispensing and using chemicals.

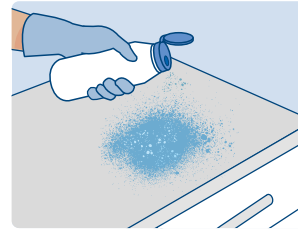


Refer to the Safety Data Sheet (SDS) for detailed information and immediate first aid measures including medical emergency helpline number.



WORKTOPS

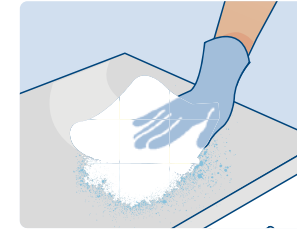
1 Use appropriate PPE as indicated on the product SDS.



2 Sprinkle blue powder sanitiser over surface.



3 Wet clean cloth.



4 Wipe over powder on surface.

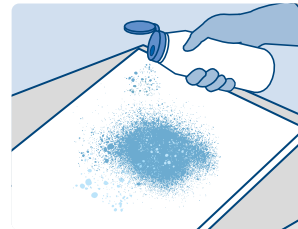


5 Rinse cloth with clean water, wipe surface and leave to air dry.

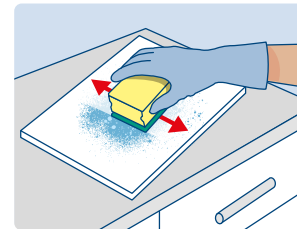


CHOPPING BOARDS

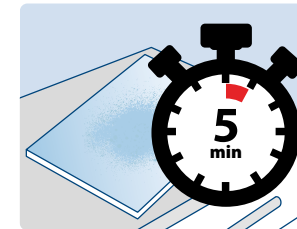
1 Use appropriate PPE as indicated on the product SDS.



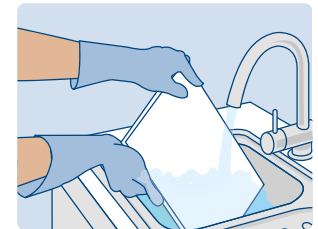
2 Sprinkle powder sanitiser onto chopping board surface.



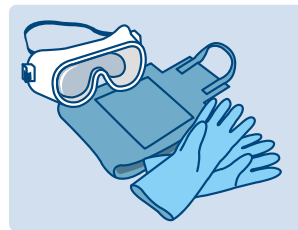
3 Scrub well in all directions.



4 Leave for 5 minutes.



5 Rinse with clean water and leave to air dry.

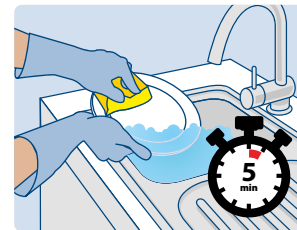


CROCKERY & UTENSILS

1 Use appropriate PPE as indicated on the product SDS.



2 Dilute 50g of blue powder sanitiser per 5 litres of water. (200 ppm available chlorine)



3 Immerse items for 5 minutes.



4 Remove items and rinse thoroughly with clean water.

AVAILABLE CHLORINE:	DISSOLVE POWDER:
1,000 ppm	50g per 1 litre of warm water
500 ppm	25g per 1 litre of warm water
200 ppm	10g in 1 litre of warm water
100 ppm	5g in 1 litre of warm water



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⚠ IMPORTANT: DO NOT USE ON ALUMINIUM. KEEP AWAY FROM ACIDS.