# Product Information / Uallchart BLEACH 4\% Hing 

## INDUSTRIAL STRENGTH BLEACH \& DISINFECTANT

## DESCRIPTION / APPLICATION

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

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


## FEATURES \& BENEFITS

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


## DIRECTIONS FOR USE <br> 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 $1 / 2$ 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 ( 250 ml ) 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 $1 / 2$ cup ( 125 ml ) 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 $1 / 2$ cup ( 125 ml ) of BLEACH to 1 litre of cold water and apply to surface. Leave for 10 minutes before rinsing with clean water.

## SANITISING SOLUTION FOR SALAD VEGETABLE WASHING

Area: To make a 50 ppm 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 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| .5 ML | 1 ML | $\mathbf{1 . 5 M L}$ | $\mathbf{2 M L}$ | $\mathbf{2 . 5 M L}$ | 3 ML | 3.5 ML | 4 ML |

## SUITABILITY OF CHEMICAL FOR FOOD preparation areas

When used as directed Bleach $4 \%$ is suitable for use in kitchens and food preparation areas.

## HEALTH \& SAFETY INFORMATION

See separate Safety Data Sheet available on request.
PRODUCT: CODE:

| 1L <br> (Bottle Only) | 140760 |
| :---: | :---: |
| 5 L | 140280 |
| 15 L | 140290 |

