LOW TEMP CHLORINATED SANITIZER
"No-Rinse" Sanitizer for Kitchenware Sanitization and Low Temperature Dishmachine Use
EPA Reg. No. 7545-3-7568
EPA Est. No. 7546-WI-01

ACTIVE INGREDIENT:
Sodium hypochlorite ........................................... 6.0%
OTHER INGREDIENTS ........................................... 94.0%
TOTAL ........................................................... 100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER
See side panel for additional Precautionary Statements.

FIRST AID
IF SWALLOWED: Call a Poison Control Center or doctor immediately for treatment advice. Drink a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.
IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, and continue rinsing eyes. Call a Poison Control Center or doctor for treatment advice.
IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a Poison Control Center or doctor for treatment advice.
IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably mouth-to-mouth, if possible. Call a Poison Control Center or doctor for further treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.
Emergency: Dial 911 for 24 Hour Emergency Response Number 1-888-432-4555.
NOTE TO PROTOLINE: Request case label damage may contain use of gastric lavage.

DISTRIBUTED BY
ProPower
1635 Red River Drive
P.O. Box 2050
Waco, TX 76702

ProPower

STORAGE AND DISPOSAL
Do not contaminate feed or food by storage, disposal or cleaning of equipment. PESTICIDE STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide spray mixture or rinsewater is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.
CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container 1/4 full with water and recap. Shake for 10 seconds. Pour rinse into application equipment or a mix tank or store rinsewater for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

PHYSICAL AND CHEMICAL HAZARDS
STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with organic matter (e.g. urine, feces, etc.) or chemicals (e.g. ammonia, acids, detergents, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMAN AND DOMESTIC ANIMALS
DANGER: Corrosive. Will cause severe skin and eye irritation or chemical burn to broken skin. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return unlabels or labels have dissipated.

For product information, contact your local distributor.

NET CONTENTS: 1 GAL. (3.79 L)
GENERAL INFORMATION
This product is one of the high quality components that make up the "ENERGY SAVE" product system. It is a
silicon dioxide - based product that is especially designed for use in low temperature
dishwashing operations. In addition, it also should be applied as a "no-steam" sanitizer of food contact surfaces and
equipment. This product provides immediate chlorine release for rapid bactericidal action when used as
directed. It promotes free rinsing and protects food from contamination.

USE DILUTION:
Low Temperature Dishmachines: 1 oz. to 10 gallons (1/2 oz. max)
Kitchenware: 2 oz. to 5 gallons (1/2 oz. max)

PHOSPHORUS CONTENT: 0.05%

BIODEGRADABILITY: 100%

DIRECTIONS FOR USE
It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

NOTE: This product contains chlorine. Use a chlorine test kit and increase dosage, as necessary, to obtain
the required level of available chlorine.

UTENSIL SANITIZATION
1. Pre-Rinse utensils and glasses whenever possible.
2. Wash in first tank using a recommended detergent.
3. Rinse in second tank.
4. Sanitize in a 2 oz. to 5 gallon solution (200 ppm). Remove all utensils for at least two minutes or for
time specified by governing sanitation code.
5. Place sanitized utensils on a CLEAN SANITIZED rack or drainboard to air dry.

LOW-TEMPERATURE WAREWASH SANITIZATION
1. Pre-Rinse and/or scrape dishes before washing.
2. Rack dishes properly. Place dishes in machine.
3. Wash using a recommended warewash detergent for low temperature washing.
4. In rinse cycle, use a recommended rinse additive. Be sure oven injector is working properly.
5. Sanitize using this product at 59 ppm. Adjust sanitizer pump to dispense the proper solution.
6. Allow dishes to air dry.

[ppm means parts per million of available chlorine in this product solution.]