



**T I E F F E**  
CHEMICAL SOLVING

Bollettino Tecnico

## **ACQUACLORO 40**

### **CHLORINATED SANITIZER FOR FOOD INDUSTRIES**

It is a chlorinated sanitizing liquid, formulated specifically for energetic cleaning actions, used by circulation or spraying to clean containers, circuits, equipment, food processing surfaces, toilets, garbage cans, etc.

Particularly suitable for applications in the communities, in the milking parlor, food industries etc. for sanitation, elimination of odors from production facilities, changing rooms, floors, storage tanks, packaging equipment, kitchen equipment, environmental sanitation, etc.

It is particularly effective in the sanitization of tanks, sprayers, floors, tiles and other equipment or systems.

- Appearance: light yellow liquid,
- chlorinated odor
- NOT flammable FlammabilityChlorine content of 1% solution: not less than 350 ppm of Cl<sub>2</sub>

#### **DIRECTIONS FOR USE**

Thoroughly clean residue from the solid surface, sweeping away debris, and proceeding to wash with a detergent appropriate, etc. Dilute the product and use in cold water.

- Use by circulation: 0.5 to 1% volume in cold water (equivalent to 150 to 350 ppm of free chlorine), circulating for 10 to 20 minutes
- Using by spraying: 0.5 - 2% by volume with water (equal to 150-700 ppm of free chlorine) with a spray of adequate power. Leave on.

Drain and rinse with clean water for at least 5-10 minutes.

If necessary, in the case of particularly large deposits, repeat the process.

#### **PRECAUTIONS**

Consult the MSDS