



Product Information Sheet

ISSUE DATE: 01/0 /1
Page 1 of 2

4% BLEACH H11

INDUSTRIAL STRENGTH BLEACH & DISINFECTANT

DESCRIPTION:

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

APPLICATION:

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

- ▶ Multi purpose
- ▶ Broad spectrum
- ▶ Masks unpleasant odours

BENEFITS

- ▶ Cleans, sanitises and disinfects
- ▶ Kills all bacteria, germs and viruses

DIRECTIONS FOR USE:

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 ½ 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 (250ml) 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 ½ cup (125ml) 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.



Product Information Sheet

ISSUE DATE: 01/0 /1
Page 2 of 2

4% BLEACH H11

INDUSTRIAL STRENGTH BLEACH & DISINFECTANT

For Toilets and Urinals – For cleaning and disinfecting around toilet bowl and seat, dilute ½ cup (125ml) 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 50ppm 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
.5ml	1 ml	1 .5ml	2 ml	.5ml	3 ml	ml	52ml

SUITABILITY OF CHEMICAL FOR FOOD PREPARATION AREAS

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

HEALTH & SAFETY INFORMATION

See separate MSDS available on request.

PACKAGING

◆ 5 litre Polyethylene drum ◆ 15 litre Polyethylene drum