

DP-515

Combined cleaner and sanitiser.

APPLICATION

DP-515 is a heavy duty cleaner sanitiser incorporating chlorine. It is specially formulated for use in food processing establishments.

FEATURES & BENEFITS

- Combines in a single product, a cleaner and chlorine – the most efficient and safest disinfectant. Surfaces treated with DP-515 are left clean and germ free.
- Excellent cleaning properties enables DP-515 to cut through animal grease and other difficult soils.
- DP-515 contains an inbuilt foam booster. DP-515 may be foamed onto surface using conventional foam generating equipment.
- DP-515 is approved for use in registered export meat establishments.

PRODUCT SPECIFICATION

Appearance	:	Thin Yellow Liquid
Specific Gravity	:	1.10
Flash Point	:	Nil
Odour:	:	Chlorine
pH (1%)	:	11

USE DIRECTIONS

(a) Manual Cleaning

Mix one part of DP-515 with 50 to 100 parts of warm water. Scrub area with brush and allow a few minutes contact then rinse with fresh water.

(b) Foam Cleaning

Mix one part of DP-515 with 50 parts of water. Apply with appropriate foam generating equipment. Allow foam to remain in contact for not less than 5 minutes, rinse thoroughly with water.

WARNING

This product is CORROSIVE. Avoid contact with skin and eyes. Avoid inhaling spray mist.

DP-515 should NEVER be mixed with other chemicals as a dangerous reaction may occur. To maximise shelf life, it is recommended that the product be kept in a cool place away from direct sunlight.

PACKAGES

20 litre and 205 litre containers

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