

PRODUCT INFORMATION SHEET

CC60

CC60 is a Chlorine Cleaner or Sanitiser

FEATURES

- CC60 is a clear, moderately viscous, pale yellow liquid with a chlorine odour.
- CC60 is a combined cleaner, bleach sanitiser. It can be used in the meat & food industry to clean and sanitise floors, walls and equipment. CC60 is also ideal for use in bathrooms, toilets and showers. It cleans, disinfects and removes any mildew and mould deposits.
- CC60 combines detergents and chlorine in one product. This means areas can be cleaned, sanitised and bleached clean in one easy operation.
- Being a liquid CC60 dissolves instantly in water and can also be used through foamers and high pressure cleaners in the meat & food industry.

HOW & WHERE TO USE

- For cleaning toilets squirt undiluted around bowl, leave for a few minutes, then flush. Do not squirt into any bowl with an acidic toilet cleaner or toxic chlorine gas will be given off.
- For bathroom surfaces use at a dilution of 1:40 (1/2 cup in a bucket). Wear rubber gloves and open windows if possible to increase ventilation.
- In the meat & food industry use at dilutions from 1:20 for heavily soiled areas to 1:100 for lightly soiled. CC60 can be used manually or through foamers or high pressure cleaners. Wear eye protection if spraying. Rinse all food contact surfaces with potable water after use.
- Chlorinated products are suitable for use in modern food processing plants with all stainless steel equipment. In older plants with galvanised or painted equipment a quaternary ammonium based sanitiser such as Chesser Sani-det would be more suitable as it is less corrosive.
- Like all liquid chlorine containing products CC60 will lose strength in hot weather. Always store in a cool area and only order 1-2 months usage at a time. Rotate stocks to use oldest product first.