



# MIKRO CHLOR

## Chlorine Releasing Sanitizer



### PROPERTIES

**Mikro Chlor** crystals dissolve quickly and completely in hot or cold water. Virtually no waiting—the cleaning solution is instantly available. Nonsudsing and nonrinsing.

**Mikro Chlor** cleans, sanitizes, bleaches, and deodorizes in one operation. It is a highly effective fruit and vegetable wash. Soils are easily removed from food preparation equipment because the alkaline detergent in **Mikro Chlor** is fortified by a chlorine-releasing chemical. Its versatility makes it a cost-effective product with a wide range of applications in all food contact areas of restaurants, cafeterias, hotels, bakeries, breweries, and meat, fruit and vegetable canneries. Cleans and sanitizes wall and floors, and can be used in general building maintenance.



### USE DIRECTIONS

#### **General Hard Surface Sanitizing:** (Non-Food Contact)

Clean all surfaces and rinse off detergent with clean water. A solution of 1 1/2 oz. of **Mikro Chlor** per 2 gallons of water yields not more than 200 ppm available chlorine.

To yield not more than 200 ppm available chlorine for sanitizing.

Gal. of water	2	4	6	8	10
Oz. of <b>Mikro Chlor</b>	1 1/2	3	4 1/2	6	7 1/2



#### **Vegetable Washing:**

Removes soil, bacteria, yeasts and molds from fresh vegetables.

Washed vegetables are less subject to wilting and spoilage in handling and storage. Prepare a solution of 1/4 oz. of **Mikro-Chlor** per 2 1/2 gallons of cool (27°-38°C) water (25 ppm available chlorine). Submerge vegetables in solution. Rinse thoroughly with flowing tap water.

#### **Application by Pressure Spray:**

Prepare a solution of 1 1/2 oz. of **Mikro Chlor** per 2 gallons of water (yields not more than 200 ppm available chlorine). Clean equipment. Spray with sanitizing solution. Drain and air dry.



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### **Food Egg Sanitization:**

Thoroughly clean all eggs. Mix 1 1/2 oz. of this product with 2 gallons of warm water (yields not more than 200 ppm available chlorine). The sanitizer temperature should not exceed 54°C. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. **Do not** apply a potable water rinse. The solution should not be reused to sanitize eggs.

### **Food & Drinking Utensils, Other Food Contact Surfaces:**

1. Scrape and preflush utensils to remove excess soils.
2. Wash with a good detergent or compatible cleaner.  
**Mikro Chlor** at 1 oz. per gallon may be used.
3. Rinse in clear water.
4. Sanitize in a solution of 1 1/2 oz. of **Mikro Chlor** to 2 gallons of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least 1 minute.
5. Drain and air dry.

For emergency medical information call Ecolab: 001 1 651 222 5352

Consult your Ecolab Representative for specific use instructions and recommended dispensing equipment. For cautionary and first aid information, consult the Material Safety Data Sheet (MSDS) or product label.