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Product Information Sheet

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, eg red meat, white meat, breweries, dairies, soft drink and fruit juice industries.

Product Specification

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

Features and 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.

Applications

DP-515 may be used in pre-cleaning prior to galvanising, in-place cleaning in food establishments, pastueriser cleaning, foam cleaning, engine reconditioning, floor cleaning and paint stripping.

Use Directions

Manual Cleaning

Mix one part of DP-515 with 30 to 100 parts of warm water. Scrub area with brush and allow a few minutes contact, then rinse with fresh water.

Foam Cleaning

Mix one part of DP-515 with 30-50 parts of water. Apply with appropriate foam generating equipment. Allow foam to remain in contact for 3 - 5 minutes, rinse thoroughly with fresh water. For special applications consult your Chemform representative.

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

20L, 205L

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