



# **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%):

#### **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.

Page **1** of **2** 





# **Product Information Sheet**

# 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

Page 2 of 2

