
TECHNICAL PRODUCT BULLETIN

KOOL CHLOR

Description

KOOL CHLOR is a sodium hypochlorite (chlorine) based final rinse additive for low-temperature dish machine applications. KOOL CHLOR is a stain remover that also provides disinfecting capability. The product is very active, yet a safe choice for commercial and institutional foodservice needs.

Performance

KOOL CHLOR destains dinner and glassware and serves to brighten wares in pass-through or door-type machines. (Should not be used on aluminum or other soft metals.)

Advantages

- Double action — simultaneously bleaches and strips out lime and acid soaps to restore ware to original brightness
- A uniform rate of chlorine release produces effective stain removal
- Works well in water temperature as low as 135° F
- Unsurpassed for safety and effectiveness
- Ideal for use in automatic feeding equipment

Directions

Consult your Pariser representative. For automatic dispensing use only.

Handling

KOOL CHLOR is slightly alkaline. Use standard precautions while handling. Do not take internally. If liquid gets in eyes, flush with plenty of water and get medical attention.

Packaging

This product is available in 2.5-gallon totes, 5-gallon pails, and 4x1-gallon cases.