

Cleans and destains soiled white cutting boards from cutting meats, produce and seafood. A thickened chlorinated product that is designed to stick to the areas applied, rather than running off like ordinary bleach. A highly effective product to get your cutting boards and blocks WHITE!



Where To Use

- Restaurants
- Commercial Institutions
- School Cafeterias
- Meat Rooms
- Grocery Stores
- Food Service Establishments

Dilution

As is.

Directions

Wash and rinse cutting board. Apply 1-2 ounces to a medium sized cutting board. Using a stiff brush, with a scrubbing motion, move the Block Whitener around the board to cover the entire surface. Allow to dwell for 5-10 minutes depending on how badly stained the cutting board is. Continue to scrub the board until it has reached the desired amount or brightness. For larger boards apply 2-4 ounces. Rinse well with warm water.

Technical Specifications

COLOR:	Transparent	VISCOSITY:	Slightly Viscous
FORM:	Liquid	STORAGE(Unopened):	1 Year @R.T.
SCENT:	Chlorine	BIODEGRADABLE:	Yes
pH:	11-11.5	WEIGHT/GAL:	8.5
FLASH POINT: ..	None	SHIPPING CLASS: ...	None
FOAM:	Meduim	PACKAGING:	6 x 32 oz.
TYPE:	Chlorinated Alkaline Cleaner		

