WHITEX Bleach



Part/Order no:

Packing

Rxsol-15-1500-005

005 Ltr

Description

Bleach, which is also referred to as Chlorox or Dixichlor, is the trade name for Sodium Hypochlorite solution (11-13%) and is a strong oxidizer. Bleach substitute is also an oxidizer.

Application

Spraying -

Following rough washing to a good Water White or better, apply dilute Bleach to 1-3% strength. First wet the tank surface (spray with DI water), then spray all over with Bleach, wait 30 minute (but do not allow to dry) and then rinse very well with DI water, including the tank top towards the sump. To ensure that you have covered all areas properly, this process should be carried out at least twice with good DI water.

Re-circulation -

Following rough washing to a good Water White standard or better, apply dilute Bleach to 1-3% strength. Mix sufficient Bleach with fresh water in the tank and heat this mixture to 40 - 50 °C, circulate through the drop line if fitted and than circulate through butter worth machine for 3 hours. After re-circulation immediately warm butter worth to (500 °C) the tank for 3 hours at maximum pressure, increase the water temperature to 80-85 °C after 45 minutes.

Check (by smell) that there is no Bleach remaining, then fresh water rinse and dry.

- When there are a number of tanks requiring recirculation, it may be significantly more efficient to make up a large batch or number of batches that can be transferred on between tanks as required.
- Use a strainer at the pump stack when circulating any solution.

Tank Lining-Stainless /Zinc /Epoxy /Phenolic (Extreme care must be taken if product other than bleach substitute is to be used in any coated space).

Before

After





Note:

These products become more aggressive with temperature increase, and should not be allowed to dry on tank walls or stored in cargo tanks as cleaning solution or slops.

Bleach will -

- Remove odors.
- Remove color.
- Improve permanganate time.

Household uses:

Bleach is the most effective fabric whitener for clothes. Use it to make your whites sparkle like never before. Tough stains from food or the environment renders your white fabrics unusable. Bleach will remove the toughest stains from white fabrics making them stain-free and sparkling.

- A kitchen is a popular area for all members of the family to prepare food. Use Bleach when cleaning to disinfect kitchen floors for a healthy cooking environment.
- Microwaves may often be overlooked when cleaning allowing for the spread of germs. Use Bleach to wipe down & disinfect your microwave from the inside out. Allow to dry thoroughly before use.
- When preparing food ensure all your plastic cutting boards are germ free by sanitizing and disinfecting them with Bleach prior to use.
- Your drains are the perfect breeding ground for germs. Pour Bleach down plugholes to disinfect and remove any unpleasant odours.
- Your kitchen sink is often used to prepare food and clean cutlery and crockery. Ensure your kitchen sink is disinfected by using Bleach daily when cleaning.
- Kitchen garbage cans are an ideal spot for germs to breed. Use Bleach to disinfect your cans when emptying the garbage and prevent the spread of germs.

- Cutlery and crockery is constantly handled by different people in the household. When cleaning your cutlery and crockery add Bleach to ensure that they are germ free and disinfected.
- Countless objects such as food and groceries are put on kitchen counters and tabletops. Use Bleach to ensure that these popular surfaces are germ free.
- We use Tupper ware to store all kinds of food. When cleaning your Tupper ware you can use Bleach to remove tough food stains such as curry and tomatoes.
- Your refrigerator houses majority of your food and so should never be neglected when cleaning. Use Bleach to disinfect your fridge by wiping down the doors, edges and fridge top as well.
- Coffee and Tea can often leave behind tough stains in our cups and mugs. Use Bleach to remove these stubborn stains when cleaning.
- Protect your children from germs. Use Bleach when cleaning your children's high chair to disinfect and prevent the spread of germs and possibly infections.
- Kettles and other small appliances may sometimes be forgotten when cleaning. Add Bleach when wiping down your appliances and make sure to rinse thoroughly before use.
- Residues are often left on stove tops after cooking and are an ideal breeding ground for germs. Use Bleach when cleaning to disinfect your stove counter and stove plates.

Before



After





- Can openers may often be used and placed right back in the cupboard without cleaning. Use Bleach to wipe and disinfect electric and manual can openers.
- Mould and mildew may gather in hidden damp areas such as underneath your kitchen sink. You can use Bleach to treat these affected areas and remove all mould and mildew build ups.
- Ensure every spot in your kitchen is disinfected and germ free. Use Bleach when cleaning your kitchen cupboards to disinfect the shelves, door handles and doors.
- Fruit and vegetables are often left with impurities when store bought - you can wipe your fruit down with Bleach when cleaning to ensure that they are disinfected and impurity free.
- Many foods can stain our cutlery and crockery. Use Bleach to remove all bleachable stains (such as curry, ketchup and blackberry stains) from your cutlery and crockery.
- While ordinary disinfectants can take up to 5 minutes to kill germs, Bleach has a fast acting action on germs. Use Bleach to disinfect in just 30 seconds.

Industrial uses:

CHLORINATION OF SWIMMING POOLS: Bleach is effectively chlorinates swimming pool water to make free from bacteria and prevents growth of algae. It makes pool water hygienic and crystal clear.

CHLORINATION OF DRINKING WATER: Bleach is an excellent disinfecting chemical for the treatment of potable water.

AQUA CULTURE & PROCESSING: Bleach can be extensively used in Fish Hatcheries, lobster ponds and fish processing plants. Aqua fit creates hygienic environment by killing harmful bacteria.

BREWERIES: Bleach is useful in the breweries plants for general sanitization and cleaning of pipelines, storage tanks and other equipments.

APPLICATION IN CANNERIES: Bleach is used for disinfecting the cooling water which is required for cooling of freshly packed food containers in canneries.

DAIRY UNIT: Bleach is used to maintain a good hygienic environment inside dairy units.

MEAT PROCESSING UNITS: Meat processing units have a problem of bad odor which is controlled by disinfecting killing rooms by treating with Bleach.

INDUSTRIAL WATER TREATMENT: Cooling towers, cooling ponds and reservoirs generally face the problem of slimes. The problem is solved by dozing Bleach

INDUSTRIAL CYNIDE WASTE: Bleach has been found most effective chemical to destroy the cyanides present in industrial liquid wastes.

TEXTILE INDUSTRY: Bleach is used in bleaching cotton, cotton yarn and hemp. It removes coloring material(lignin) from cotton and imparts brightness to the yarn.

FRUITS AND VEGETABLES: Bleach solution of suitable concentration is utilized in washing fruits or vegetables before their packaging. This helps to control harmful bacteria and fungi.

LEATHER INDUSTRY: Bleach is utilized for curing raw hides and also for extra shine of leather goods.

PAPER INDUSTRY: Bleach is widely used as bleaching agent for wood pulp and straw in paper industries. The good quality papers are bleached with SBP to improve whiteness of paper.

SUGAR INDUSTRY: Bleach is used in sugar industry for disinfecting vessels and pipelines in sugar industry.

POULTRY PLANTS: Bleach effectively controls odor and bacteria growth in poultry plants. Regular treatment is required with Aquafit to sanitize poultry feeding areas, dropping boards, feeding troughs and watering channels.

HOTELS/RESTAURANTS: Bleach is commonly used in cleaning of Tea stained cups and disinfections and bleaching etc. of napkins. Towels in laundries located in the hotels.



