

SB CHLORINATE III

ACTIVE INGREDIENT: Sodium Hypochlorite 12.5%

OTHER INGREDIENTS: 87.5%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN DANGER

FIRST AID

IF IN EYES	• Hold eye open and rinse slowly and gently with water for 15-20 minutes. • Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. • Call a poison control center or doctor for treatment advice.
IF ON SKIN OR CLOTHING	• Take off contaminated clothing. • Rinse skin immediately with plenty of water for 15-20 minutes. • Call a poison control center or doctor for treatment advice.
IF INHALED	• Move person to fresh air. • If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. • Call a poison control center or doctor for further treatment advice.
IF SWALLOWED	• Call a poison control center or doctor immediately for treatment advice. • Have person sip a glass of water if able to swallow. • Do not induce vomiting unless told to do so by a poison control center or doctor. • Do not give anything by mouth to an unconscious person.

HOT LINE NUMBER

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact 1-800-424-9300 for emergency medical treatment information.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

Read Entire Label Before Using This Product PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE: Causes eye damage. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin, or on clothing. Wear safety glasses, goggles, or face shield, protective clothing, and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

PHYSICAL AND CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Do not mix with other chemicals. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas, which is irritating to eyes, lungs, and mucous membranes.

STORAGE AND DISPOSAL

STORAGE: Keep this product in a tightly closed vented container, when not in use. Store in a cool, dry, well-ventilated area, away from direct sunlight and heat to avoid deterioration. Do not contaminate water, food, or feed by storage, disposal, or cleaning of equipment.

PESTICIDE DISPOSAL: Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility. In case of spill, flood area with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer.

RESIDUE REMOVAL (Prior to Disposal): Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. Triple rinse or pressure rinse container (or equivalent) promptly after emptying.

Triple Rinse: Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

Pressure Rinse: Pressure rinse as follows: Empty the remaining contents into application equipment or mix tank and continue to drain for 10 seconds after the flow begins to drip. Hold container upside down over application equipment or mix tank or collect rinsate for later use or disposal. Insert pressure rinsing nozzle in the side of the container, and rinse at about 40 psi for at least 30 seconds. Drain for 10 seconds after the flow begins to drip.

CONTAINER DISPOSAL: Non-refillable container. Do not reuse or refill this container. Place in trash or offer for recycling if available.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
Note: This product degrades with age and exposure to sunlight and heat. Use a chlorine test kit and increase dosage as necessary to obtain the required level of available chlorine.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD - A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 fl.oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 fl.oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to re-establish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

IMMERSION METHOD - A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 fl.oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 fl.oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

DOT Shipping information:

UN 1791

Hypochlorite Solutions, 8, PG III

EPA Registration No. 50600-13

EPA Establishment No. 50600-CA-01

EPA Establishment No. 50600-CA-02

SANITIZATION OF POROUS FOOD CONTACT SURFACES

RINSE METHOD - Prepare a sanitizing solution by thoroughly mixing 6 fl.oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not soak equipment overnight.

Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 fl.oz. of this product with 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

IMMERSION METHOD - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 6 fl.oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 fl.oz. of this product with 10 gallons of water. Prior to using equipment, rinse (or immerse) all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

SPRAY/FOG METHOD - Pre-clean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 6 fl.oz. product with 10 gallons of water. Use spray or fogging equipment, which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 fl.oz. of this product with 10 gallons of water.

SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES

RINSE METHOD - Prepare a sanitizing solution by thoroughly mixing 2 fl.oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 2 fl.oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

SPRAY/FOG METHOD - Pre-clean all surfaces after use. Prepare a 200 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 fl.oz. product with 10 gallons of water. Use spray or fogging equipment, which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES

RINSE METHOD - Prepare a disinfecting solution by thoroughly mixing 6 fl.oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD - Prepare a disinfecting solution by thoroughly mixing, in an immersion tank, 6 fl.oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

SANITIZATION OF POROUS NON-FOOD CONTACT SURFACES

RINSE METHOD - Prepare a sanitizing solution by thoroughly mixing 6 fl.oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 6 fl.oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

SPRAY/FOG METHOD - After cleaning, sanitize non-food contact surfaces with 600 ppm available chlorine by thoroughly mixing the product in a ratio of 6 fl.oz. of this product with 10 gallons of water. Use spray or fogging equipment, which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Prior to using equipment, thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

SEWAGE & WASTEWATER EFFLUENT TREATMENT

The disinfection of sewage effluent must be evaluated by determining the total number of coliform bacteria and/or fecal coliform bacteria, as determined by the Most Probable Number (MPN) procedure, of the chlorinated effluent has been reduced to or below the maximum permitted by the controlling regulatory jurisdiction.

On the average, satisfactory disinfection of secondary wastewater effluent can be obtained when the chlorine residual is 0.5 ppm after 15 minutes contact. Although the chlorine residual is the critical factor in disinfection, the importance of correlating chlorine residual with bacterial kill must be emphasized. The MPN of the effluent, which is directly related to the water quality standards requirements, should be the final and primary standard and the chlorine residual should be considered an operating standard valid only to the extent verified by the coliform quality of the effluent.

The following are critical factors affecting wastewater disinfection:

1. Mixing: It is imperative that the product and the wastewater be instantaneously and completely flash mixed to assure reaction with every chemically active soluble and particulate component of the wastewater.

2. Contacting: Upon flash mixing, the flow through the system must be maintained.

3. Dosage/Residual Control: Successful disinfection is extremely dependent on response to fluctuating chlorine demand to maintain a predetermined, desirable chlorine level. Secondary effluent should contain 0.2 to 1 ppm chlorine residual after a 15 to 30 minutes contact time. A reasonable average of residual chlorine is 0.5 ppm after 15 minutes contact time.

SEWAGE & WASTEWATER TREATMENT

EFFLUENT SLIME CONTROL - Apply a 100 to 1,000 ppm available chlorine solution at a location, which will allow complete mixing. Prepare this solution by mixing 10 to 100 fl.oz. of this product with 100 gallons of water. Once control is evident, apply a 15 ppm available chlorine solution. Prepare this solution by mixing 1.5 fl.oz. of this product with 100 gallons of water.

FILTER BEDS- SLIME CONTROL: Remove filter from service, drain to a depth of 1 ft. above filter sand, and add 80 fl.oz. of product per 20 sq. ft. evenly over the surface. Wait 30 minutes before draining water to a level that is even with the top of the filter. Wait for 4 to 6 hours before completely draining and backwashing filter.

DISINFECTION OF DRINKING WATER (PUBLIC)

PUBLIC SYSTEMS- Mix a ratio of 1 fl.oz. of this product to 100 gallons of water. Begin feeding this solution with a hypochlorinator until a free available chlorine residual of at least 0.2 ppm and no more than 0.6 ppm is attained throughout the distribution system. Check water frequently with a chlorine test kit. Bacteriological sampling must be conducted at a frequency no less than that prescribed by the National Interim Primary Drinking Water Regulations. Contact your local Health Department for further details.

COOLING TOWER/EVAPORATIVE CONDENSER WATER

SLUG FEED METHOD - Initial Dose: When system is noticeably fouled, apply 50 to 100 fl.oz. of this product per 10,000 gallons of water in the system to obtain from 5 to 10 ppm available chlorine. Repeat until control is achieved.

Subsequent Dose: When microbial control is evident, add 10 fl.oz. of this product per 10,000 gallons of water in the system daily, or as needed to maintain control and keep the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

INTERMITTENT FEED METHOD - Initial Dose: When system is noticeably fouled, apply 50 to 100 fl.oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blowdown.

Subsequent Dose: When microbial control is evident, add 10 fl.oz. of this product per 10,000 gallons of water in the system to obtain a 1 ppm residual. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blowdown. Badly fouled systems must be cleaned before treatment is begun.

CONTINUOUS FEED METHOD - Initial Dose: When system is noticeably fouled, apply 50 to 100 fl.oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Subsequent Dose: Maintain this treatment level by starting a continuous feed of 1 fl.oz. of this product per 1,000 gallons of water lost by blowdown to maintain a 1 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

LAUNDRY SANITIZERS

Household Laundry Sanitizers

IN SOAKING SUDS - Thoroughly mix 2 fl.oz. of this product to 10 gallons of wash water to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent. Immerse laundry for at least 11 minutes prior to starting the wash/rinse cycle.

IN WASHING SUDS - Thoroughly mix 2 fl.oz. of this product to 10 gallons of wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes then add soap or detergent and start the wash/rinse cycle.

Commercial Laundry Sanitizers

Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 2 fl.oz. of this product with 10 gallons of water to yield 200 ppm available chlorine. Promptly after mixing

AGRICULTURAL USES

BEE CELLS & BOARDS - Disinfect leaf cutting bee cells and bee boards by immersion in a solution containing 1 ppm available chlorine for 3 minutes. Allow cells to drain for 2 minutes and dry for 4 to 5 hours or until no chlorine odor can be detected. This solution is made by thoroughly mixing 1 tsp. of this product to 100 gallons of water. The bee domicile is disinfected by spraying with a 0.1 ppm solution until all surfaces are thoroughly wet. Allow the domicile to dry until all chlorine odor has dissipated.

FOOD EGG SANITIZATION - Thoroughly clean all eggs. Thoroughly mix 2 fl.oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130 degrees F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be re-used to sanitize eggs.

FRUIT & VEGETABLE WASHING - Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 5 fl.oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

Potato Sanitization: Potatoes can be sanitized after cleaning and prior to storage by spraying with a sanitizing solution at a level of 1 gallon of sanitizing solution per ton of

MEAT & POULTRY PLANTS - This product may be used in processing water of meat and poultry plants at concentrations up to 5 ppm calculated as available chlorine. Chlorine may be present in poultry chiller intake water, and in carcass wash water at concentrations up to 50 ppm calculated as available chlorine. Use a suitable test kit to adjust to desired available chlorine level. Chlorine

must be dispensed at a constant and uniform level and the method or system must be such that a controlled rate is maintained. Thoroughly mix 1 fl.oz. of this product to 200 gallons of water to obtain 5 ppm available chlorine or 10 fl.oz. to 200 gallons of water for 50 ppm available chlorine.

POST-HARVEST PROTECTION - Use this product to control organisms causing decay of fruits and vegetables after harvest. Prior to use, all fruits and vegetables must be thoroughly washed using an appropriate cleaning solution. Remove all soils and other residues prior to treating with this product. After washing transfer the fruits and vegetables to a separate tank containing the treatment solution.

Apply at the recommended concentration of available chlorine for various fruits and vegetables as listed in the table below. To obtain a 100 ppm solution of available chlorine, add 20 fl.oz. of this product to 200 gallons of water. Maintain the pH of the solution between 6.0 and 8.0 with a dilute solution of hydrochloric acid or other approved buffer. For other ppm concentrations, use appropriate dilutions. Rinse with potable water after treatment, except as specified in the table.

CHLORINE DOSAGE FOR POST-HARVEST PROTECTION OF FRUITS AND VEGETABLES Available Chlorine Required in Treatment Water

COMMODITY	TREATMENT METHOD	AVAILABLE CHLORINE TO APPLY (ppm)	COMMENTS
Apples	Dump Tank	100 – 500	Submerge the apples for a minimum of 45 seconds. Do not exceed 90 seconds contact time in dump tank or flume. Spray until thoroughly wet.
	Flume	30 – 50	
	Spray	100 – 200	
Artichokes	Spray	100 – 150	Spray until thoroughly wet.
Asparagus	Spray	100 – 150	Spray until thoroughly wet.
	Hydrocooler	125 – 150	Hydrocool for 20 – 30 minutes.
Brussels Sprouts	Spray	100 – 150	Spray until thoroughly wet.
Cabbage (Chopped)	Spray	80 – 100	Spray until thoroughly wet. After treatment, the adhering moisture must be removed by centrifuging.
Carrots	Dump Tank	100 – 200	Remove the carrots from dump tank or flume after 1 – 5 minutes contact time. Spray until thoroughly wet.
	Flume	100 – 200	
	Spray	50 – 100	
Cauliflower	Spray	300 – 400	Spray until thoroughly wet.
Celery	Spray	100 – 110	Spray until thoroughly wet.
Cherries	Spray	75 – 100	Spray until thoroughly wet.
Cucumbers	Spray	300 – 350	Spray until thoroughly wet.
Garlic	Spray	75 – 100	Spray until thoroughly wet. Remove from tank after 2 – 5 minutes contact.
	Tank	75 – 150	
Grapefruits	Spray	100 – 150	Spray until thoroughly wet. Drench for 3 – 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 – 7.5 in drench tank.
	Drench	40 – 75	
Lemons	Spray	100 – 150	Spray until thoroughly wet. Drench for 3 – 5 minutes. Remove from tank after 2 – 3 minutes contact time.
	Drench	40 – 75	
	Dump Tank	30 – 50	
Lettuce (Whole leaf, shredded, chopped, or baby greens)	Spray	100 – 150	Thoroughly wet lettuce. After treatment, the adhering moisture must be removed by centrifuging. Potable water rinse is not required.
	Drench	50 – 150	
	Dump Tank / Hydrocooler	50 – 150	
Melons (All varieties)	Hydrocooler	100 – 150	Hydrocool for 20 – 30 minutes. Spray until thoroughly wet.
	Spray	100 – 150	
Mushrooms	Spray	100 – 120	After treatment with the chlorinated water, mushrooms must be treated with 0.2% sodium bisulfate (anti-oxidant) to prevent browning.
Nectarines	Hydrocooler	30 – 75	Hydrocool for 20 -30 minutes. Spray until thoroughly wet.
	Spray	50 – 100	
Onion (Dry)	Spray	75 – 120	Spray until thoroughly wet. Remove from tank after 2 – 3 minutes contact time.
	Tank	75 – 120	
Onions (Green)	Spray	75 – 120	Spray until thoroughly wet.
Oranges	Drench	20 – 30	Drench for 3 – 5 minutes. Spray until thoroughly wet.
	Spray	20 – 30	
Peaches	Hydrocooler	30 – 75	Hydrocool for 20 – 30 minutes. Spray until thoroughly wet.
	Spray	50 – 100	
Pears	Dump Tank	200 – 300	Remove from tank after 2 – 3 minutes contact time.
Peppers	Spray	300 – 400	Spray until thoroughly wet.
Pineapples	Spray	100 – 150	Spray until thoroughly wet. Drench for 3 – 5 minutes. Remove from tank after 2 – 3 minutes contact time. Potable water rinse is not required for pineapple.
	Drench	40 – 100	
	Dump Tank	30 – 100	
Plums	Hydrocooler	30 – 75	Hydrocool for 20 – 30 minutes. Spray until thoroughly wet.
	Spray	50 – 100	
Potatoes	Dump Tank	65 – 125	Remove from tank and flume after 2 – 5 minutes contact time. Spray until thoroughly wet.
Potatoes (White)	Spray	65 – 125	This concentration of chlorine should be used only if bleaching of potatoes is desirable. Spray until thoroughly wet on cleaned potatoes.
Radishes	Spray	100 – 150	Remove from tank after 1 – 1 1/5 minutes contact time. Spray until thoroughly wet.
	Tank	10 – 25	
Spinach	Spray	75 – 150	Spray until thoroughly wet.
Stone Fruit	Hydrocooler	30 – 75	Hydrocool for 20 – 30 minutes.
Tomatoes	Tank	300 – 350	Remove after 2 – 3 minutes of contact time in the tank. Spray until thoroughly wet.
	Spray	100 – 150	
Yams	Tank	100 – 200	Remove after 2 – 3 minutes of contact time in the tank.



Distributed by:

Shepard Bros., Inc.

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NET CONTENTS:

5 GAL. 50 GAL. 330 GAL.

15 GAL. 53 GAL. Other _____

30 GAL. 275 GAL.