

Wunder-Bar™

AUTO-SAUCE®

PIZZA SAUCE DISPENSER



For Systems with the model numbers
RSD-1-RTM-(1)-CWSS-(2)

Rotary **S**auce **D**ispenser
1 = 1 Sauce

RTM = Ready-To-Mix sauce

(1) = Pizza Types/Sizes (1 to 15)

CW = ClockWise turntable rotation

SS = Stainless Steel Top, Rotomold Bottom
(2) = Customer Code

100-240 VAC, 50/60Hz, 1 Phase
110VAC, 2.5A / 220VAC, 1.5A



Manufactured under one or more Patents and
Applications: US Patent Nos.: 6,892,901;
6,892,629; 6,969,015; 7,074,277; 7,993,049

Canadian Patents: CA2740766_C, CA2912970

SERVICE AND FACTORY ASSISTANCE:

Please record your Installer/Service Agent's name and phone number here for future reference:

SERIAL NUMBER: _____ DATE OF INSTALLATION: _____

SERVICE AGENT NAME: _____ PHONE: _____ PAGER: _____

Service Assistance: call Wunder-Bar "Toll Free Service Hotline" @ 866-986-3372 anytime,
or (707) 448-5151 Monday through Friday, 7:00 AM to 5:00 PM Pacific Time.

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ATTENTION!

- Read all Instructions before setting up or operating the dispenser.
- Always disconnect the main power cord from the electrical source before removing any access panels or attempting to perform any servicing of this dispenser.
- Do not operate the dispenser with a damaged power cord or if the equipment has been dropped or damaged—until it has been examined by a qualified service person.
- The dispenser should never be cleaned using a water jet.
- Service access panels should be removed by qualified service technicians, **ONLY**.
- Access to the service areas of this dispenser is restricted to qualified technicians with safety/hygiene knowledge, experience, and training for servicing this specific dispenser.
- Install and use this dispenser only as described in this instruction manual. Use only the manufacturer's recommended attachments.
- **This dispenser should be operated in the ambient temperatures: MIN: 2° C, 36° F MAX: 40° C, 104° F**
- **The maximum measured "A" weighted sound measurement for this Auto Saucer is 72.1dBA.**
- **The maximum measured "C" weighted sound measurement for this Auto Saucer is 82.2dBC.**

- Lire toutes les instructions avant d'installer ou d'utiliser le distributeur.
- Toujours débrancher le cordon d'alimentation de la source électrique avant de retirer les panneaux d'accès ou de tenter d'effectuer toute intervention de ce distributeur.
- Ne pas faire fonctionner le distributeur avec un cordon d'alimentation endommagé ou si l'équipement a été échappé ou endommagé, jusqu'à ce qu'il ait été examiné par un technicien qualifié.
- Le distributeur ne doit jamais être nettoyé avec un jet d'eau.
- Panneaux d'accès aux services doivent être enlevés par des techniciens qualifiés, **SEULEMENT**.
- Accès aux zones de service de ce distributeur est limitée à des techniciens qualifiés de la sécurité / des connaissances d'hygiène, l'expérience et la formation pour l'entretien de ce distributeur spécifique.
- Installer et utiliser ce distributeur tel que décrit dans ce manuel d'instruction. Utilisez uniquement du fabricant les accessoires recommandés par.
- **Ce distributeur ne doit être utilisé dans les températures ambiantes: MIN: 2° C, 36° F MAX: 40° C, 104° F**
- **La mesure du son pondérée "A" mesurée maximum pour cette auto-soucoupe est 72.1dBA.**
- **La mesure de son pondérée maximale "C" mesurée pour cette soucoupe automatique est de 82.2dBC.**

This equipment is rated for indoor use only. It will not operate in sub-freezing temperature. In a situation when temperatures drop below freezing, the equipment must be turned off immediately and properly winterized.

Removal from Service/Winterization

GENERAL

Special precautions must be taken if the dispenser is to be removed from service for an extended period of time or exposed to ambient temperatures of 32°F (0°C) or below.

CAUTION

If water or sauce is allowed to remain in the dispenser in freezing temperatures, severe damage to some components could result. Damage of this nature is not covered by the warranty.

WINTERIZATION PROCEDURE

1. Turn off the water and remove sauce supply vat.
2. Disconnect the incoming water line at the rear of the sauce dispenser.
3. Open the blue/white water test valve located on the pump.
4. Blow compressed air through inlet until no water exists the test valve.
5. Make sure no water is trapped in any of the water supply lines.
6. Disconnect the electric power cord from the wall outlet.

Cet équipement est conçu pour une utilisation en intérieur. Il ne sera pas fonctionner en sous-température de congélation. Dans une situation où les températures descendent en dessous de zéro, l'équipement doit être éteint immédiatement et correctement pour l'hiver.

Retrait du service / Hivérization

GENERAL

Des précautions particulières doivent être prises si le distributeur doit être retiré du service pour une période de temps prolongée ou exposé à des températures ambiantes de 32 ° F (0 ° C) ou au-dessous.

ATTENTION

Si l'eau est autorisé à rester dans le distributeur en températures de congélation, de graves dommages dans une certaine composants pourraient en résulter. Les dommages de cette nature est ne sont pas couverts par la garantie.

PROCÉDURE HIVÉRISATION

1. Fermez le robinet et retirez bac d'approvisionnement sauce.
2. Débrancher la conduite d'eau entrant à l'arrière du distributeur sauce.
3. Ouvrez le robinet bleu / blanc de l'eau d'essai situé sur la pompe.
4. Souffler de l'air comprimé par l'orifice jusqu'à ce que l'eau existe pas la vanne d'essai.
5. Assurez-vous que l'eau n'est pas pris au piège dans l'une des lignes d'approvisionnement en eau.
6. Débranchez le cordon d'alimentation électrique de la prise murale.

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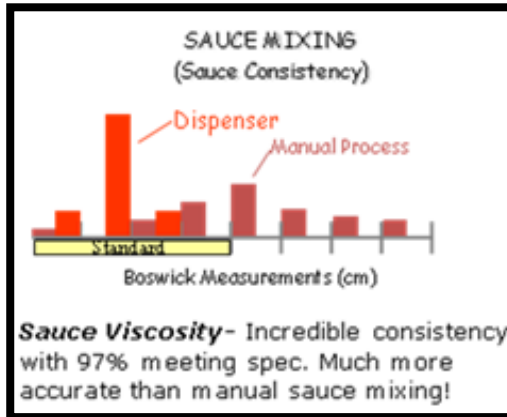
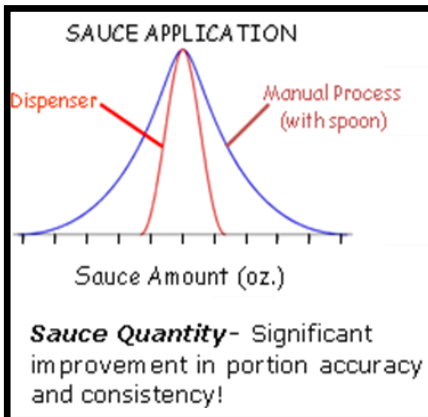
INTRODUCTION

What It Is

The Auto-Saucer® Dispenser from Wunder-Bar® is a low cost, fast and accurate pizza sauce dispenser and spreader. The linear arm dispenses an even and consistent amount of sauce across the dough each and every time.

The mix in-line system uses state-of-the-art technology to automatically mix the pizza sauce concentrate with water in-line on demand. It is no longer necessary to mix the sauce by hand and store sauce in the walk-in!

It significantly improves PRODUCT QUALITY and CONSISTENCY while improving PRODUCTIVITY and MARGINS!



When the pizza dough is placed onto the turntable and the dispense button is pressed, the sauce concentrate is pulled into the pump chamber. It then travels up and into the sauce dispensing arm. The arm moves across the spinning pizza and dispenses the sauce in spiral pattern. Perfectly sauced pizzas at the touch of a button!

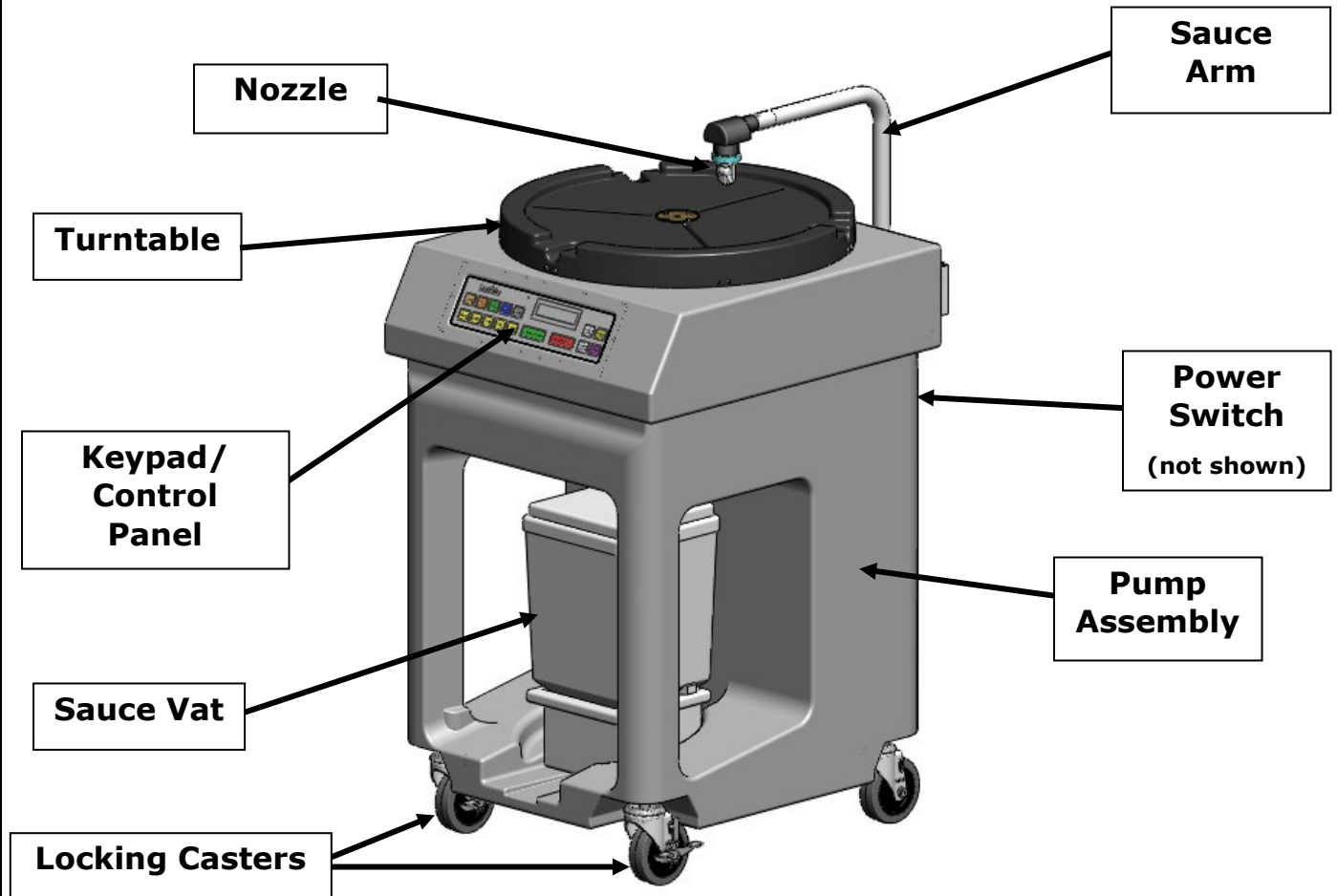
Clean-up is simple with an automated Clean-In-Place routine. It practically cleans itself in less than 10 minutes.

IMPORTANT: the top and bottom assemblies contain computer boards and other electrical connections that will fail if contacted with water. Do not spray the Auto-Saucer® Dispenser with water! Use moist cleaning cloth to wipe down outside of dispenser.

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SPECIFICATIONS

AUTO-SAUCCER DISPENSER PARTS IDENTIFICATION



Machine Features

- **Sauce Vat**- Holds sauce concentrate before the auto saucer mixes it with water and dispenses it on a pizza - *May be square (RTM) as shown, or circular (RTU)*
- **Pump Assembly**- Dispenses water into the pump, where the auto saucer mixes it with the sauce concentrate to the correct consistency.
- **Turntable** Spins the pizza during saucing for even distribution
- **Sauce Arm**- moves across pizza to dispense sauce
- **Nozzle Assembly**- Distributes the sauce from the hose onto a pizza
- **Keypad with LCD**- Operates the auto saucer

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SPECIFICATIONS

KEYPAD OVERVIEW



KEYPAD FEATURES

- **Dispense / Enter-** Used to sauce a pizza
- **LCD Window-** Displays information to the user
- **Prime/Total Cap.-** Prepares the auto saucer to dispense by filling the pump with sauce. Used to at the beginning of the day and when fresh vats are placed onto the dispenser, or for the total sauce capture feature
- **Sanitize-** Initiates the automated clean-in-place cleaning routine. Used at the end of each day.
- **Cancel-** Clear the current function or STOPS a dispense cycle
- **+ or – Buttons or More/Less Sauce-** Settings for Extra or Light Sauce
- **Numeric Buttons–** Where Pizza Settings are, if applicable
 - Top Row = Pizza Sizes, if applicable
 - Bottom Row = Dough Type, if applicable
 - Use the LED's to guide your selection
 - **If you only have one size AND one type**, there will be no settings on the numeric buttons
 - Press Dispense / Enter to sauce
 - **If you only have one type and multiple sizes**, there will only be settings on the top row
 - Press what size you want then press Dispense / Enter to sauce
 - **If you have multiple sizes and types**, there will be settings on both rows
 - Press one selection from the top row, then one selection from the bottom row and press Dispense / Enter to sauce

UNPACKING

The saucer is shipped fully assembled and operationally pre-tested, in a large card board box. Remove all wrapping material, supports, and packing material from the Auto-Saucer® before setting up and attempting to start-up the Auto-Saucer®.

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SPECIFICATIONS

MODEL: RSD-1-RTM-(1)-CW-SS
PIZZA SAUCE DISPENSER – COUNTERTOP
FOR ONE READY-TO-MIX SAUCE, AND UP TO 15 PIZZA SIZES/TYPES
(1)=1 TO 15

DWG NO: RSD-RTMM24044

REV: A



APPROVED/DATE:
Feb 16, 2024

PRODUCT SPECIFICATIONS:

DISPENSER: LINEAR ARM FOR SAUCE DISPENSING, ONE PRODUCT, PROGRAMMABLE PORTION SIZES AND DISPENSE DIAMETERS, UP TO 15 PRESET PIZZA SIZES/TYPES.

CONSTRUCTION: TOP ENCLOSURE: STAINLESS STEEL
 BOTTOM ENCLOSURE: SEAMLESS DARK GRAY UL RATED POLYETHYLENE
 TURNTABLES: ABS OR POLYETHYLENE

CAPACITY: ONE VAT-CAPACITY: 21 LBS. PIZZA SAUCE CONCENTRATE

WEIGHT: 150 LBS. (WITH 1 EMPTY VAT)

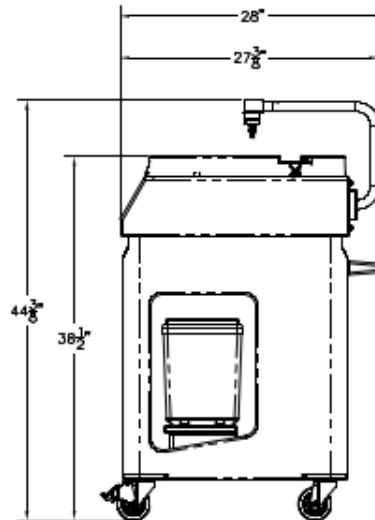
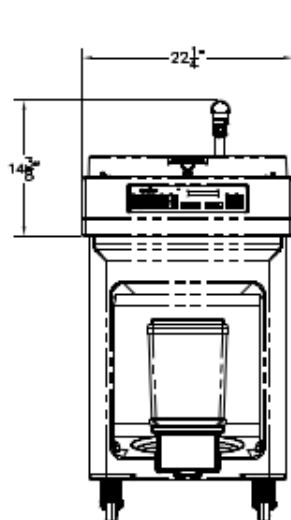
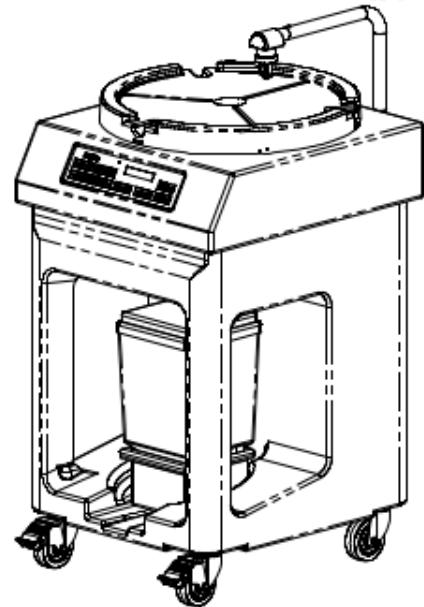
INSTALLATION REQUIREMENTS:

ELECTRICAL: 100-240 VAC, 50/60 Hz, 1 Phase
 110VAC, 2.5A / 220VAC, 1.5A
 - GROUNDED OUTLET REQUIRED
 WITHIN 3 FEET OF SAUCER.

COLD WATER: 3/8" FNPT WITH SHUT OFF WITH 3/8" BARBED OUTLET FITTING WITHIN 4 FEET OF SAUCER - WATER PIPE CONNECTIONS AND FITURES DIRECTLY CONNECTED TO A POTABLE WATER SUPPLY SHALL BE SIZED, INSTALLED AND MAINTAINED IN ACCORDANCE WITH FEDERAL, STATE, AND LOCAL CODES.

DISPENSER FEATURES:

- AUTOMATIC POST-MIX SYSTEM
- MOLDED VAT, FLOAT AND LID WITH MOLDED STAND
- EACH VAT HOLDS 21 LBS. OF PIZZA SAUCE CONCENTRATE
- ROTATING PAN HOLDER
- FITS THROUGH A 28" MINIMUM DOOR OPENING
- OPTIONAL:
 LESS & MORE BUTTONS, DECREASE OR INCREASE PORTION BY PROGRAMMED AMOUNT
- AUTOMATIC SANITIZING ROUTINE AND PRIME FUNCTIONS.
 1 SANITIZER ADAPTER WITH 5' HOSE
- FULLY FACTORY WET-CHECKED



Wunder-Bar

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 2080 CESSNA DR, SUITE 100
 VACAVILLE, CA 95688

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RTM INSTILLATION



BACKFLOW PREVENTION REQUIRED

Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

The pizza sauce dispenser's water supply line must be connected to the potable water supply with adequate backflow prevention to comply with federal, state, and local codes.

****IMPORTANT**** Incoming water pressures in excess of 70PSI will interfere with water mixing operations inside the unit. If pressures exceed 70PSI, even briefly, an adjustable water pressure regulator set to 50PSI will need to be installed on the water supply line anywhere between the quick-disconnect and the water source.

WATER SUPPLY LINE REQUIREMENTS (COLD WATER)

Prior to unpacking and installing the Auto-Saucer® Dispenser, it will be necessary to install a water line near the location where you will want the sauce dispenser installed. **Running a water line from the beverage filtration system works best.**

To make installation as simple as possible, have the plumber terminate this water supply with a shut-off valve with 3/8" barbed fitting (brass recommended).

Once water line installation is complete:

RUN AT LEAST 3 TO 5 GALLONS OF WATER OUT OF THE SHUT OFF VALVE TO PRIME THE PIPE COMING FROM THE BEVERAGE SYSTEM FILTER!



Shut Off Valve



Plastic Barbed Fitting



Brass Barbed Fitting

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RTM INSTILLATION

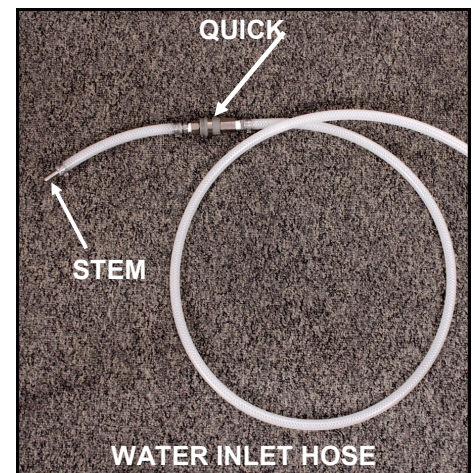
CONNECTING THE AUTO-SAUCCER® DISPENSER TO THE WATER SUPPLY:

- 1) Position the Auto-Saucer® Dispenser near where you will want it to be installed.
- 2) A Water Inlet Hose Assembly is provided with the system. Insert the Stem Fitting into the Water Inlet (located on right rear of the dispenser base) fully, until it stops. Pull outward on the Stem Fitting to confirm that it is engaged with the Water Inlet.
- 3) Route the opposite end of the Water Inlet Hose Assembly to the water supply shut-off valve and cut the hose to length. Be sure not to cut off the Quick Disconnect!
- 4) Place a Clamp on the end of the hose. Install the end of the hose onto the shut-off valve's barbed fitting, fully.
- 5) Secure the hose end to the barbed fitting by crimping the clamp, fully.



NOTE: The long white braided water hose is equipped with a “Quick Disconnect” coupler and is included with every Auto Saucer Dispenser. The Quick Disconnect allows the user to disconnect the Auto-Saucer Dispenser from the water supply, for after hours cleaning, without turning off the water.

(See *OPERATING THE QUICK DISCONNECT* below)



- 6) Turn on the water supply line at the wall – check for leaks.
- 7) If there are no leaks, roll the auto saucer into position and plug in the electrical power cord.

OPERATING THE QUICK DISCONNECT:

- 1) **Turn off the water supply at the shut off valve!**
- 2) Grasp the sliding Lock Ring on the female half of the connector (larger part of the two) in one hand and grasp the Male half of the Quick Disconnect Connector in the other hand.
- 3) Slide the Lock Ring on the Female half of the Quick Disconnect fully away from the connection between the Female and Male.
- 4) Remove the Male half of the Quick Disconnect from the Female half. A small amount of water may run out of the Male half of the connector. This is normal.
- 5) To re-attach the Male and Female halves of the Quick Disconnect Fitting, Slide the Lock Ring back fully and insert the Male half into the Female half of the Quick Disconnect Fitting and then release the Lock Ring. Test the connection by pulling the Male half away from the Female half.



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FILLING SAUCE VAT & PRIMING DISPENSER

NEVER ADD SAUCE TO A VAT THAT HAS NOT BEEN CLEANED FIRST

READY-TO-MIX PIZZA SAUCE CONCENTRATE HANDLING PROCEDURES

MORNING: NOTE: Sauce Dispenser Vats hold up to three 7-pound pouches of sauce concentrate.

1. Pull sauce concentrate stored in poly vats out of the walk-in cooler and allow the sauce to warm to room temperature.
2. Fill clean VATS with concentrate. Install the Float and Cover. **Do not touch bottom of Float with bare hands.**
4. Remove Cover and Float, then add fresh sauce from poly vat to the dispenser's VAT as needed, throughout the day.
5. Manage sauce to lower level toward the end of the day by allowing level to be lower than during peak periods.

EVENING: (CLOSING)

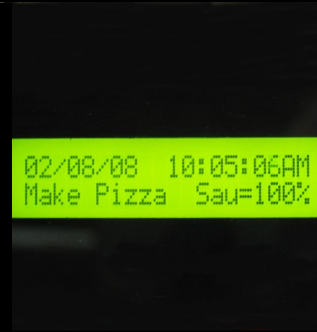
1. Transfer remaining sauce to poly vat, cover poly vat, and then place poly vat in walk-in. Use first the next morning.
2. Wash the sauce dispenser's VAT, Float, and Cover per *VAT CLEANING INSTRUCTIONS*.

<p>1st: Remove the Strainer from the Vat inlet. Inspect for debris. Rinse Strainer under running water to flush off all debris. Install on Vat Inlet.</p>	<p>2nd: Wash, Rinse, and Sanitize the vat, float, and cover before filling. DO NOT REFILL SOILED VATS! See <i>Vat Cleaning Instructions</i>.</p>	<p>3rd: Lay the concentrate bag on a clean countertop. Move sauce away from top of Bag. Cut the bag as shown.</p>	<p>4th: Empty sauce pouches or POLY VAT into the VAT. Vat holds three 7-pound pouches of sauce concentrate.</p>
<p>5th: Fold the bag in half, Then pull bag over vat edge to maximize yield.</p>	<p>6th: Position a CLEAN FLOAT into the VAT, on top of the sauce concentrate. Push Float down into the sauce as shown above.</p>	<p>7th: Install the clean cover onto the VAT with FLOAT in position.</p>	<p>8th: Place the Vat onto the shelf in front of the Pump. Move Vat toward the Pump Inlet until Vat Outlet Fitting is fully installed into Pump Inlet</p>
<p>9th: Place a catch pan under the Nozzle Mount.</p>	<p>10th: <u>Double-press</u> "Prime" button to begin the automatic priming cycle (It may say "Prime/Total Cap.")</p>	<p>11th: The pump will fill and dispense 4 times and then stop. (Display will say: PRIMING Pushing Sauce Out #1, PRIMING Pushing Sauce Out #2, then #3, and then #4.</p>	<p>12th: Wait until the display is home. Then remove Catch Pan and discard product.</p>

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OPERATING INSTRUCTIONS

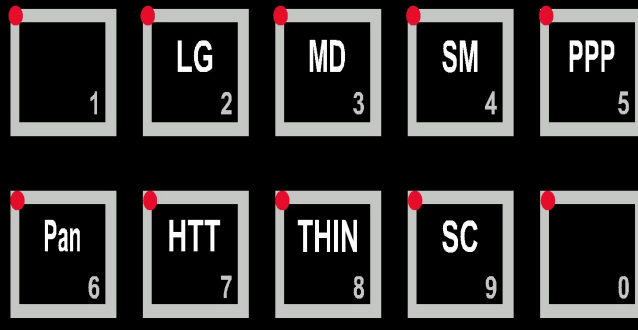


1st: Install The Nozzle
Push the Nozzle onto the Nozzle Mount with the dots aligned.

2nd: Lock the Nozzle
Turn the Nozzle (right) counter- clockwise to lock nozzle in place.

3rd: Power Up the System
Turn Main Power Switch ON. (located on rear side of lower cabinet)

4th: Display be home and say: "Make Pizza"/"Food Court" or similar



5th: Place the dough onto the pan with the dough edge even with rim. Place the dough close to the center of the turntable. Use the locator rings to align pan.

6th: Select Size
Select and press the pizza size button from the top row of buttons, if applicable. **If you don't have options here, you can skip this step**

7th: Select Dough Type
Select and press dough type button from the bottom row of buttons. **If you don't have options here, you can skip this step**

8th: OPTIONAL
Each Button Press of "More" or "Less" increases or decreases the amount of sauce. Otherwise, **you can skip this step**



9th: Press "DISPENSE/ENTER" to dispense sauce.

10th: Sauce is Dispensed
The pan rotates and the sauce is evenly dispensed.

11th: Remove Sauced Dough
Remove the sauced dough only when the pan has completely stopped turning.

12th: REPEAT DISPENSE
The same size/type pizza may be poured a multiple number of times by pressing DISPENSE/ENTER button

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VAT CLEANING INSTRUCTIONS

NEVER ADD SAUCE TO A VAT THAT HAS NOT BEEN CLEANED FIRST

ALWAYS WASH, RINSE AND SANITIZE THE VAT AND COVER BEFORE REFILLING THE VAT WITH FRESH SAUCE

DO NOT TOUCH THE BOTTOM OF THE FLOAT OR THE INSIDE OF THE VAT WITH BARE HANDS

STERA-SHEEN GREEN LABEL SOLUTION INSTRUCTIONS

1st: Prepare the kitchen wash sink with Stera-Sheen Green Label Solution.

1. Fill the left sink with appropriate amount of lukewarm water based on sink capacity. Dissolve Stera-Sheen Green label in water maintaining the mixing ratio of 2oz. Of Stera-Sheen Green Label to 2gal. Of water; 4oz. To 4gal.; or 6oz to 6gal.

2. Fill the center sink with hot tap water

3. Fill the right sink with appropriate amount of lukewarm water based on sink capacity. Dissolve Stera-Sheen Green label in water maintaining the mixing ratio of 2oz. Of Stera-Sheen Green Label to 2gal. Of water; 4oz. To 4gal.; or 6oz to 6gal.



Note: Proper mixing ratios will achieve a 100ppm solution. Use Chlorine Test Strips to confirm 100ppm solution by dipping a test strip into the Stera Sheen Solution and comparing the strip with the chart on the package.

1gal = 4qts	2gal = 8qts
3gal = 12qts	4gal = 16qts



2nd: Remove the VAT: Pull the VAT bottom outward, then lift VAT up and off of the Pump Assembly. **Rinse all Sauce out of the VAT before washing.**

3rd: Remove the cover from the VAT. Flush sauce out of the VAT outlet with warm water - back thru the outlet opening as shown. Rinse all remaining sauce from the Cover before washing.

4th: Remove the Float from the Vat. Rinse all remaining sauce from the Float before washing.

5th: SET UP SINK PROPERLY Wash the VATS, Covers, and Floats in the wash tank of a 3-compartment sink. Fill wash tank with Stera-Sheen Solution.



6th: Fill the center sink with hot (120° F minimum) tap water. Rinse the VAT, Cover, and Flat Guide in the center sink.

7th: Fill the right sink with Stera -Sheen Solution. Let sit for at least 1 minute.

8th: Place the VAT, Cover, and Float on the clean drain board to dry.

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INLET STRAINER CLEANING INSTRUCTIONS

CLEAN THE STRAINER ONCE PER WEEK OR WHEN PUMP WILL NOT PRIME

LARGE PIECES OF SPICE AND TOMATO PEEL PARTICULATE ARE OFTEN PRESENT IN SAUCE. THESE LARGE PIECES OF PARTICULATE WILL PREVENT THE PUMP FROM OPERATING PROPERLY IF THEY ENTER THE PUMP. THE OPIONAL PUMP INLET STRAINER CAN BE PURCHASED TO CAPTURE ALL PARTICULATE THAT IS TOO LARGE FOR THE PUMP. CLEAN THE STRAINER WHEN THE SAUCE PUMP WILL NOT PRIME OR WHEN THE SAUCE DISPENSER DISPENSES AN UNEVEN AMOUNT OF SAUCE ON THE PIZZA DOUGH. **REMOVE & CLEAN THE STRAINER EVERY TIME THE SYSTEM IS CLEANED.** FOLLOW THESE STEP-BY STEP INSTRUCTIONS TO CLEAN & SANITIZE THE PUMP INLET STRAINER.

STERA-SHEEN GREEN LABEL SOLUTION INSTRUCTIONS

1st: Prepare the Stera-Sheen Green Label Solution

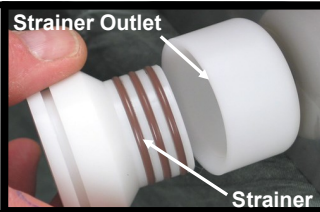
- A. Dissolve 1oz. Of Stera-Sheen Green Label in 1gal. Of Lukewarm water
- B. Split the Solution into two containers

- Both containers can be used for strainer and nozzle cleaning
- One (1) gal. can be taken from the daily cleaning procedures



Note: Proper mixing ratios will achieve a 100ppm solution. Use Chorine Test Strips to confirm 100ppm solution by dipping a test strip into the Stera Sheen Solution and comparing the strip with the chart on the package.

1gal = 4qts	2gal = 8qts
3gal = 12qts	4gal = 16qts



2nd: Grasp the Strainer pull it away from the Strainer Outlet

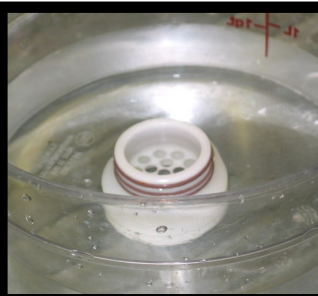
Wipe down the strainer outlet with a clean, wet towel to remove any debris

Take a second clean towel saturated with Stera-Sheen Solution from the first container and wipe down the strainer outlet

Allow to air dry prior to installing a cleaned and sanitized strainer



3rd: Rinse the Strainer under warm tap water until the majority of sauce and spices are removed.



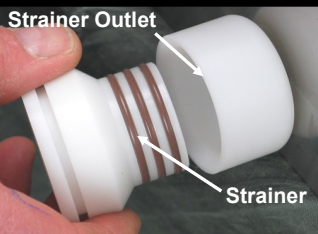
4th: Soak the Strainer in the first container of Stera-Sheen Solution for five minutes. Brush clean with 1/4" bristle brush to remove sauce from all holes.



5th: Thoroughly rinse the Strainer under warm tap water to remove any remaining sauce residue and Stera-Sheen Solution



6th: Soak the Strainer in the 2nd container of Stera-Sheen Solution for one minute. Remove from the solution and allow to air dry



7th: Replace the strainer by attaching it to the strainer outlet and push it completely into place

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NOZZLE CLEANING INSTRUCTIONS

ALWAYS WASH, RINSE, AND SANITIZE NOZZLE BEFORE INSTALLING ONTO DISPENSE ARM

STERA-SHEEN GREEN LABEL SOLUTION INSTRUCTIONS

1st: Prepare the Stera-Sheen Green Label Solution

- A. Dissolve 1oz. Of Stera-Sheen Green Label in 1gal. Of Lukewarm water
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1gal = 4qts	2gal = 8qts
3gal = 12qts	4gal = 16qts



<p>2nd: Grasp and turn the nozzle Clockwise until the silver dots are aligned</p>	<p>3rd: Pull the Nozzle down and away from the mount. Wash, Rinse and Sanitize the nozzle before re-using</p>	<p>4th: Wipe down the nozzle mount with a clean, wet towel to remove any debris</p> <p>Take a second clean towel saturated with Stera-Sheen Solution from the 1st container</p> <p>Allow to air dry prior to installing a clean and sanitized nozzle</p>	<p>5th: Soak the nozzle in the 1st container of Stera-Sheen Solution for five minutes. Brush clean with a 1/4" bristle brush to remove any remaining sauce</p>
<p>6th: Soak the nozzle in the 2nd container of Stera-Sheen solution for one minute. Remove from the solution and allow to air dry.</p>	<p>7th: If the nozzle is not to be used immediately, store the clean nozzle (and any spacer) in a covered sanitary container until next use</p>	<p>8th: Install the nozzle so that the silver dots are aligned</p>	<p>9th: Turn the nozzle counterclockwise until it stops</p>

Wunder-Bar™



AUTO-SAUCCER® CLEANING PROCEDURES

THE AUTO-SAUCCER® MUST BE CLEANED DAILY

<p>1st: <u>Remove the Vat</u> Slide the Vat outward—away from the pump. Clean soiled Vat before refilling. See <i>Vat Cleaning Instructions</i> on page 12.</p>	<p>2nd: Prepare the Stera-Sheen Green Label Solution. In a clean vat, dissolve 4 oz. Stera-Sheen Green Label in 4 gal. of lukewarm water. One (1) gal. may be used elsewhere.</p> <p>Note: Proper mixing ratios will achieve a 100ppm solution. Use Chorine Test Strips to confirm 100 ppm solution by dipping a test strip into the Stera-Sheen Solution and comparing the strip with the chart on the package.</p>	<p>3rd: <u>Remove Nozzle</u> Grasp and turn the nozzle Clockwise until the silver dots are aligned.</p>	<p>4th: Pull the Nozzle down and away from the Nozzle Mount. Wash, Rinse, and Sanitize the Nozzle before reusing. See <i>Nozzle Cleaning Instructions</i></p>
<p>5th: Place a clean sauce catch pan under the nozzle to capture useable sauce remaining in the system. Insert the Plunger into the Pump Inlet.</p>			
<p>9th: Install the Nozzle Cleaning Adapter onto Nozzle Mount. Turn the Adapter CounterClockwise to lock. Place the hose-end into a waste pail or waste sink.</p>	<p>6th: Display should say: "Food Court"</p> <p>*Optional*: See <i>Total Sauce Capture Instructions</i></p> <p>Double-press Sanitize button</p>	<p>7th: Display should now say: "Ready Capture Sauce" Position a clean pan on the turntable, press</p> <p>DISPENSE/ENTER</p>	<p>8th: Display should say: "Manually Capture" "Use Basket"</p> <p>Usable sauce will be dispensed</p>
	<p>10th: Install the Pump Cleaning Hose Assembly onto the Pump inlet.</p> <p>Note that the strainer may need to be removed here.</p>	<p>11th: Place the Vat filled with Stera-Sheen Solution in front of the Sauce Dispenser. Place the Dip Tube into the Vat filled with Stera-Sheen Solution</p>	<p>12th: Press the</p> <p>DISPENSE / ENTER</p> <p>button to begin the 3 minute Wash segment.</p>

Wunder-Bar™



AUTO-SAUCCER® CLEANING PROCEDURES

THE AUTO-SAUCCER® MUST BE CLEANED DAILY

<p>13th: The Wash cycle will run for 3 minutes and the display say: "Wash Cycle..." "Total time 00:01"</p> <p>The Wash Cycle will automatically continue until the timer reaches 03.00 (3 minutes).</p>	<p>14th: When timer reaches 03:00 pump will stop and display will say: "Ready to Rinse" "Press ENTER"</p> <p>Leave the Sanitizing hose in the Stera-Sheen Solution container</p>		
<p>17th: The 1 minute Sanitize Cycle will automatically start after the 1 minute Dwell Cycle. The display will say: "Sanitizing Cycle..." Total time 06:01"</p>	<p>18th: The Sanitizing Cycle will automatically stop when the timer reaches 7:00 and the display says: "Sanitize Completed" "Press Cancel"</p>	<p>19th: Move the Operation Switch to the OFF position. Remove the Pump Inlet Sanitizer Adapter and hose from the Pump Inlet. Store the Sanitizer hose in a clean container or plastic bag.</p>	<p>20th: Pull downward on the Nozzle Adapter to remove the Adapter from the Nozzle Mount. Store the Sanitizer hose in a clean container or plastic bag.</p>
<p>21st: Install the CLEAN Nozzle onto the Nozzle Mount with the two silver dots aligned, as shown above. Turn the Nozzle Counter-clockwise until it stops.</p>	<p>22nd: Grasp the Pump Inlet Strainer, tightly, and pull the Strainer off of the Pump Inlet tube. Note that it may also be attached to the vat instead</p>	<p>23rd: Use a clean 1/4" diameter bristle brush to clean sauce from the holes. Wash, Rinse, and Sanitize the Vat Outlet Strainer. Push the Strainer onto the Vat outlet, fully.</p>	<p>24th: If the system is to be used immediately, proceed to "Filling Sauce Vat & Priming". If not, Install a Plug into the Pump Inlet and a Nozzle Cap onto the Nozzle Mount.</p>

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DAILY MAINTENANCE



Lift off turntable. Wipe the dispenser top with a DAMP cloth.



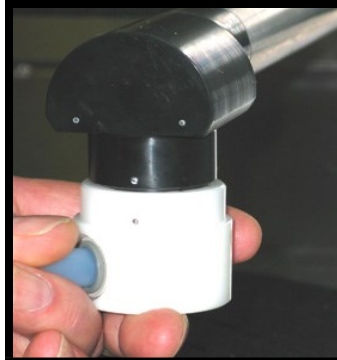
Spin all wheels. If any doesn't spin freely, have it replaced by factory tech.



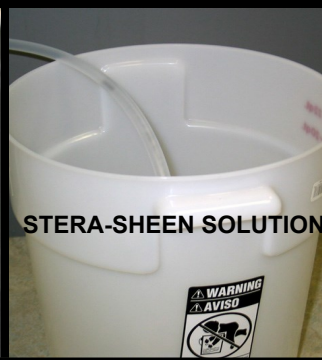
Brush nozzle following instructions



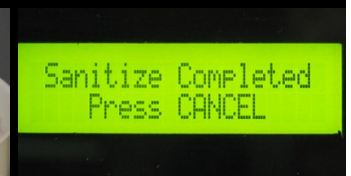
Clean nozzle using Stera Sheen Green Label and following instructions



CLEAN SAUCE DISPENSER
Attach Cleaning Adapter to nozzle mount and place other end in Stera Sheen Green label. Capture sauce, then run automatic cleaning routine.



Follow the saucer's ON-SCREEN instructions for daily cleaning. Use Stera Sheen Green Label for cleaning



When Auto Cleaning is complete press STOP/CANCEL Remove Adapter, install Nozzle, attach Sauce vat.

DON'T DO

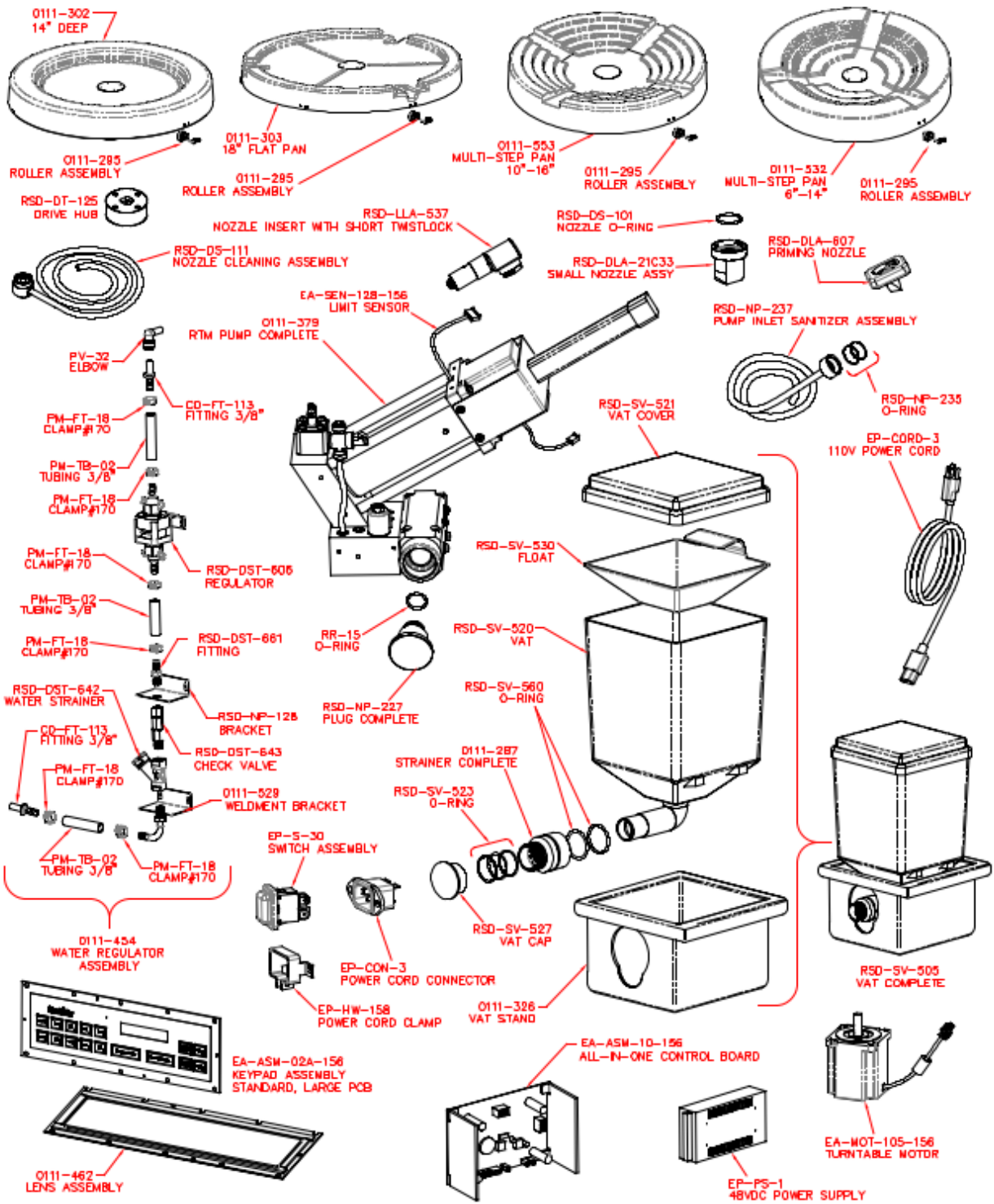


Pour water or cleaner onto dispenser or wet sponge to wipe the dispenser.

Wunder-Bar™

RSD-1-RTM-1-CW-SS
 RSD-1-RTM-1-CW-CE
 REPLACEMENT PARTS

doc no RSD-RTMX24402 / Feb 9, 2024



AUTOMATIC BAR CONTROLS, INC.
 2080 CESSNA DR, SUITE 100
 VACAVILLE, CA 95688

Wunder-Bar™
 www.wunderbar.com

TOLL FREE : (800) 722-8738
 PHONE: (707) 448-5151
 FAX : (707) 448-1521

STERA SHEEN®

GREEN LABEL



The approved cleaner and sanitizer for the Wunder-Bar Auto-Saucer.

Stera-Sheen Green Label is an EPA-registered and NSF-listed product designed to clean and sanitize in one step. Green Label is NSF approved for the Auto-Saucer's required daily cleaning.



Key Benefits

Food Safety Assurance

Meet and exceed local and federal health agency standards, keeping both customers and team members safe.

Increased Equipment Longevity

Green Label's non-corrosive formula will not harm metal, plastic or rubber components. Proper maintenance will maximize the life of all parts and support equipment efficiency.

Streamlined Cleaning

Consolidating cleaning and sanitizing into one product allows you to eliminate additional, unnecessary supplies, ultimately saving both time and money.

Increase Profits

Green Label's effective formulation ensures thorough removal of residues preserving product quality and brand consistency, encouraging repeat business.

Operational Efficiency

A single product with simplified procedures reduces costs and minimizes labor efforts.

Comprehensive Formula

Green Label boasts a unique mix of non-corrosive water softeners, emulsifiers and sequestering agents that result in clean and hygienic components.

**Please order cleaning chemical immediately for daily cleaning from
PartsTown.com or vendor of your choice.**

Safety Data Sheet

Section 1: Identification of the Substance/Mixture and of the Company/Undertaking

1.1 Product identifier

- Product Name** ● **Stera-Sheen® Green Label**
Synonyms ● Sanitizer and Cleaner (Milkstone Remover)

1.2 Relevant identified uses of the substance or mixture and uses advised against

- Relevant identified use(s)** ● For cleaning and sanitizing commercial food service equipment.

1.3 Details of the supplier of the safety data sheet

- Manufacturer** ● Purdy Products Company
 1255 Karl Court
 Wauconda, IL 60084
 United States
 www.purdyproducts.com
 info@purdyproducts.com
Telephone (General) ● (847) 526-5505

1.4 Emergency telephone number

- ChemTrec (24 hour)** ● (800) 424-9300

Preparation Date: 01January/2014
 Revision Date: 24August/2018
 Reviewed Date: 11September/2023

Section 2: Hazards Identification

EU/EEC

According to EU Directive 1272/2008 (CLP)/REACH 1907/2006 [amended by 453/2010]
 According to EU Directive 67/548/EEC (DSD) or 1999/45/EC (DPD)

2.1 Classification of the substance or mixture

- CLP** ● Eye Irritation 2 - H319
 Specific Target Organ Toxicity Single Exposure 3: Respiratory Tract Irritation - H335
DSD/DPD ● Irritant (Xi)
 R36/37

2.2 Label Elements

CLP

WARNING



- Hazard statements** ● H319 - Causes serious eye irritation
 H335 - May cause respiratory irritation

Precautionary statements

- Prevention** ● P261 - Avoid breathing dust.
 P264 - Wash thoroughly after handling.

- P271 - Use only outdoors or in a well-ventilated area.
- P280 - Wear protective gloves/protective clothing/eye protection/face protection.
- Response** ● P304+P340 - IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.
- P312 - Call a POISON CENTER or doctor/physician if you feel unwell.
- P305+P351+P338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
- P337+P313 - If eye irritation persists: Get medical advice/attention.
- Storage/Disposal** ● P403+P233 - Store in a well-ventilated place. Keep container tightly closed.
- P405 - Store locked up.
- P501 - Dispose of content and/or container in accordance with local, regional, national, and/or international regulations.

DSD/DPD



- Risk phrases** ● R36/37 - Irritating to eyes and respiratory system.
- Safety phrases** ● S26 - In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.

2.3 Other Hazards

- CLP** ● According to Regulation (EC) No. 1272/2008 (CLP) this material is considered hazardous.
- DSD/DPD** ● According to European Directive 1999/45/EC this preparation is considered dangerous.

United States (US)

According to OSHA 29 CFR 1910.1200 HCS

2.1 Classification of the substance or mixture

- OSHA HCS 2012** ● Eye Irritation 2 - H319
- Specific Target Organ Toxicity Single Exposure 3: Respiratory Tract Irritation - H335

2.2 Label elements

OSHA HCS 2012

WARNING



- Hazard statements** ● Causes serious eye irritation - H319
- May cause respiratory irritation - H335

Precautionary statements

- Prevention** ● Avoid breathing dust/fume. - P261
- Wash thoroughly after handling. - P264
- Use only outdoors or in a well-ventilated area. - P271
- Wear protective gloves/protective clothing/eye protection/face protection. - P280
- Response** ● IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing. - P304+P340
- Call a POISON CENTER or doctor/physician if you feel unwell. - P312
- IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. - P305+P351+P338
- If eye irritation persists: Get medical advice/attention. - P337+P313
- Storage/Disposal** ● Store in a well-ventilated place. Keep container tightly closed. - P403+P233
- Store locked up. - P405
- Dispose of content and/or container in accordance with local, regional, national, and/or international regulations. - P501

2.3 Other hazards

OSHA HCS 2012

- Under United States Regulations (29 CFR 1910.1200 - Hazard Communication Standard), this product is considered hazardous.

Canada

According to WHMIS

2.1 Classification of the substance or mixture

WHMIS

- Other Toxic Effects - D2B

2.2 Label elements

WHMIS



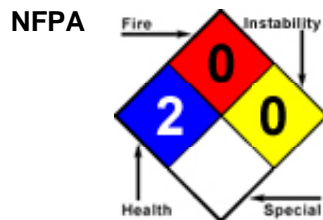
- Other Toxic Effects - D2B

2.3 Other hazards

WHMIS

- In Canada, the product mentioned above is considered hazardous under the Workplace Hazardous Materials Information System (WHMIS).

2.4 Other information



See Section 12 for Ecological Information.

Section 3 - Composition/Information on Ingredients

3.1 Substances

- Material does not meet the criteria of a substance in accordance with Regulation (EC) No 1272/2008.

3.2 Mixtures

Hazardous Components					
Chemical Name	Identifiers	%(weight)	LD50/LC50	Classifications According to Regulation/Directive	Comments
Proprietary	Proprietary	25% TO 55%	Ingestion/Oral-Rat LD50 • 3120 mg/kg Skin-Rabbit LD50 • >4640 mg/kg	EU DSD/DPD: Self Classified - Xi; R36/37/38 EU CLP: Self Classified - Eye Irrit. 2, H319; Skin Irrit. 2, H315; STOT SE 3: Resp. Irrit., H335 OSHA HCS 2012: Eye Irrit. 2A, Skin Irrit. 2; STOT SE 3 - Resp. Irrit.	NDA
Proprietary	Proprietary	5% TO 20%	Inhalation-Rat LC50 • 2300 mg/m ³ 2 Hour(s)	EU DSD/DPD: Annex I - Xi; R36 EU CLP: Annex VI - Eye Irrit. 2, H319 OSHA HCS 2012: Eye Irrit. 2A; Skin Irrit. 2;	NDA

Sodium Dichloro-S-Triazinetrione Dihydrate	CAS:51580-86-0 EC Number:220-767-7	2.4%	NDA	STOT SE 3 - Resp. Irrit. EU DSD/DPD: Self Classified - C; R34 N; R50-53 Xn; R22/R20 EU CLP: Self Classified - Aquatic Acute 1, H400; Eye Dam. 1, H318; Skin Corr. 1A, H314; Acute Tox. 4, H332; Acute Tox. 4, H302 OSHA HCS 2012: Eye Dam. 1; Skin Corr. 1A; Acute Tox. (inhl) 4; Acute Tox. 4 (oral)	NDA
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See Section 11 for Toxicological Information.

Section 4 - First Aid Measures

4.1 Description of first aid measures

Inhalation

- Move victim to fresh air. Administer oxygen if breathing is difficult. Give artificial respiration if victim is not breathing. Get medical attention if symptoms occur.

Skin

- In case of contact with substance, immediately flush skin with running water for at least 20 minutes. Take off contaminated clothing and wash before reuse. If irritation develops and persists, get medical attention.

Eye

- In case of contact with substance, immediately flush eyes with running water for at least 20 minutes. If eye irritation persists: Get medical advice/attention.

Ingestion

- Do not use mouth-to-mouth method if victim ingested the substance. Get medical attention if symptoms occur.

4.2 Most important symptoms and effects, both acute and delayed

- Refer to Section 11 - Toxicological Information.

4.3 Indication of any immediate medical attention and special treatment needed

Notes to Physician

- All treatments should be based on observed signs and symptoms of distress in the patient. Consideration should be given to the possibility that overexposure to materials other than this product may have occurred.

Section 5 - Firefighting Measures

5.1 Extinguishing media

Suitable Extinguishing Media

- LARGE FIRE: Water spray, fog or regular foam.
SMALL FIRES: Dry chemical, CO₂, water spray or regular foam.

Unsuitable Extinguishing Media

- None known.

5.2 Special hazards arising from the substance or mixture

Unusual Fire and Explosion Hazards

- Some of these materials may burn, but none ignite readily.

Hazardous Combustion Products

- None known.

5.3 Advice for firefighters

- Structural firefighters' protective clothing provides limited protection in fire situations ONLY; it is not effective in spill situations where direct contact with the substance is possible.

Section 6 - Accidental Release Measures

6.1 Personal precautions, protective equipment and emergency procedures

Personal Precautions

- Do not touch or walk through spilled material. Do not touch damaged containers or spilled material unless wearing appropriate protective clothing. Ventilate enclosed areas.

Emergency Procedures

- ELIMINATE all ignition sources (no smoking, flares, sparks or flames in immediate area) Stay upwind. Keep out of low areas. Keep unauthorized personnel away. Ventilate closed spaces before entering.

6.2 Environmental precautions

- LARGE SPILLS: Prevent entry into waterways, sewers, basements or confined areas.

6.3 Methods and material for containment and cleaning up

Containment/Clean-up Measures

- Stop leak if you can do it without risk.
SMALL SPILLS: Take up with sand or other non-combustible absorbent material and place into containers for later disposal.
LARGE SPILLS: Dike far ahead of spill for later disposal.

6.4 Reference to other sections

- Refer to Section 8 - Exposure Controls/Personal Protection and Section 13 - Disposal Considerations.

Section 7 - Handling and Storage

7.1 Precautions for safe handling

Handling

- Use good safety and industrial hygiene practices. Do not breathe (dust, vapor or spray mist) Use only with adequate ventilation.

7.2 Conditions for safe storage, including any incompatibilities

Storage

- Store in a well-ventilated place. Keep container tightly closed. Store locked up.

7.3 Specific end use(s)

- Refer to Section 1.2 - Relevant identified uses.

Section 8 - Exposure Controls/Personal Protection

8.1 Control parameters

Exposure Limits/Guidelines

- There are no applicable exposure limits available for the ingredients or material.

8.2 Exposure controls

Engineering

Measures/Controls

- Adequate ventilation systems as needed to control concentrations of airborne contaminants below applicable threshold limit values.

Personal Protective Equipment

Pictograms

-  

Respiratory

- In case of insufficient ventilation, wear suitable respiratory equipment.

Eye/Face

- Wear safety glasses.

Skin/Body

- Wear appropriate gloves.

Environmental Exposure Controls

- Controls should be engineered to prevent release to the environment, including procedures to prevent spills, atmospheric release and release to waterways. Follow best practice for site management and disposal of waste.

Section 9 - Physical and Chemical Properties

9.1 Information on Physical and Chemical Properties

Material Description			
Physical Form	Solid	Appearance/Description	White granular solid with very faint chlorine odor.
Color	White	Odor	Very faint chlorine odor.
Taste	Data lacking	Particulate Type	Not relevant
Particulate Size	Not relevant	Aerosol Type	Not relevant
Odor Threshold	Data lacking	Physical and Chemical Properties	Data lacking
General Properties			
Boiling Point	Not relevant	Melting Point	Not relevant
Decomposition Temperature	Data lacking	Heat of Decomposition	Data lacking
pH	10.44	Specific Gravity/Relative Density	Data lacking
Density	82 lb(s)/ft ³	Bulk Density	Data lacking
Water Solubility	Not relevant	Solvent Solubility	Data lacking
Viscosity	Not relevant	Explosive Properties	Not explosive.
Oxidizing Properties:	Not an oxidizer.		
Volatility			
Vapor Pressure	Not relevant	Vapor Density	Data lacking
Evaporation Rate	Data lacking	VOC (Wt.)	Data lacking
VOC (Vol.)	Data lacking	Volatiles (Wt.)	Data lacking
Volatiles (Vol.)	Data lacking		
Flammability			
Flash Point	Not relevant	UEL	Data lacking
LEL	Data lacking	Autoignition	Not relevant
Self-Accelerating Decomposition Temperature (SADT)	Not relevant	Heat of Combustion (ΔH_c)	Not relevant
Burning Time	Not relevant	Flame Height	Not relevant
Flame Extension	Not relevant	Ignition Distance	Not relevant
Flame Duration	Not relevant	Flammability (solid, gas)	Not flammable.
Environmental			
Half-Life	Data lacking	Octanol/Water Partition coefficient	Data lacking
Coefficient of water/oil distribution	Data lacking	Bioaccumulation Factor	Data lacking
Bioconcentration Factor	Data lacking	Biochemical Oxygen Demand BOD/BOD5	Data lacking
Chemical Oxygen Demand	Data lacking	Persistence	Data lacking
Degradation	Data lacking		

9.2 Other Information

- No additional physical and chemical parameters noted.

Section 10: Stability and Reactivity

10.1 Reactivity

- No dangerous reaction known under conditions of normal use.

10.2 Chemical stability

- Stable under normal temperatures and pressures.

10.3 Possibility of hazardous reactions

- Hazardous polymerization will not occur.

10.4 Conditions to avoid

- Excess heat. Incompatible materials.

10.5 Incompatible materials

- Strong acids and ammonia.

10.6 Hazardous decomposition products

- Chlorine and chlorinated gases evolve only in environment of extreme heat (fire).

Section 11 - Toxicological Information

11.1 Information on toxicological effects

Component Name	CAS	Data
Sodium Salts (25% TO 55%)	Proprietary	Acute Toxicity: orl-rat LD50:3120 mg/kg; Irritation: skn-rbt 500 mg/24H MOD
Sodium Salts (5% TO 20%)	Proprietary	Acute Toxicity: ihl-rat LC50:2300 mg/m3/2H; Irritation: eye-rbt 100 mg/30S rinse MLD
GHS Properties		Classification
Acute toxicity		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
Aspiration Hazard		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
Carcinogenicity		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
Germ Cell Mutagenicity		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
Skin corrosion/Irritation		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
Skin sensitization		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
STOT-RE		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
STOT-SE		EU/CLP • Specific Target Organ Toxicity Single Exposure 3: Respiratory Tract Irritation OSHA HCS 2012 • Specific Target Organ Toxicity Single Exposure 3: Respiratory Tract Irritation
Toxicity for Reproduction		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
Respiratory sensitization		EU/CLP • Classification criteria not met OSHA HCS 2012 • Classification criteria not met
Serious eye damage/Irritation		EU/CLP • Eye Irritation 2 OSHA HCS 2012 • Eye Irritation 2

Route(s) of entry/exposure • Eye

Potential Health Effects

Inhalation

- Acute (Immediate) May cause respiratory irritation.
- Chronic (Delayed) No data available.

Skin

- Acute (Immediate) Prolonged skin contact may cause irritation and dryness.
- Chronic (Delayed) No data available.

Eye

- Acute (Immediate) Causes serious eye irritation.
- Chronic (Delayed) No data available.

Ingestion

- Acute (Immediate) May cause irritation if swallowed.
 - Chronic (Delayed) No data available.
-

Section 12 - Ecological Information

12.1 Toxicity

- Material data lacking.

12.2 Persistence and degradability

- Material data lacking.

12.3 Bioaccumulative potential

- Material data lacking.

12.4 Mobility in Soil

- Material data lacking.

12.5 Results of PBT and vPvB assessment

- No PBT and vPvB assessment has been conducted.

12.6 Other adverse effects

- No studies have been found.
-

Section 13 - Disposal Considerations

13.1 Waste treatment methods

- Product waste Dispose of content and/or container in accordance with local, regional, national, and/or international regulations.
 - Packaging waste Dispose of content and/or container in accordance with local, regional, national, and/or international regulations.
-

Section 14 - Transport Information

	14.1 UN number	14.2 UN proper shipping name	14.3 Transport hazard class(es)	14.4 Packing group	14.5 Environmental hazards
DOT	NDA	Not Regulated	NDA	NDA	NDA
TDG	NDA	Not Regulated	NDA	NDA	NDA
IMO/IMDG	NDA	Not Regulated	NDA	NDA	NDA
IATA/ICAO	NDA	Not Regulated	NDA	NDA	NDA

14.6 Special precautions for user • None known.

14.7 Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code • Not relevant.

Section 15 - Regulatory Information

15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture

SARA Hazard Classifications • Acute

State Right To Know				
Component	CAS	MA	NJ	PA
Sodium Salts	Proprietary	Yes	No	Yes
Sodium Salts	Proprietary	No	No	No
Sodium sulfate	7757-82-6	Yes	No	Yes
Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	Yes	No	Yes

Inventory						
Component	CAS	Canada DSL	Canada NDSL	China	EU EINECS	EU ELNICS
Sodium Salts	Proprietary	Yes	No	Yes	Yes	No
Sodium Salts	Proprietary	Yes	No	Yes	Yes	No
Sodium sulfate	7757-82-6	Yes	No	Yes	Yes	No
Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	No	No	Yes	No	No

Inventory (Con't.)				
Component	CAS	Japan ENCS	Korea KECL	TSCA
Sodium Salts	Proprietary	Yes	Yes	Yes
Sodium Salts	Proprietary	Yes	Yes	Yes
Sodium sulfate	7757-82-6	Yes	Yes	Yes
Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	Yes	No	No

Australia

Labor

Australia - Work Health and Safety Regulations - Hazardous Substances Requiring Health Monitoring

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

Australia - High Volume Industrial Chemicals List

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55%
- Sodium sulfate 7757-82-6 < 36%
- Sodium Salts *Proprietary* 5% TO 20%

Australia - List of Designated Hazardous Substances - Classification

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Xn, Xi, N R22, R31, R36/37, R50, R53
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Xi R36

Environment

Australia - National Pollutant Inventory (NPI) Substance List

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

Australia - Ozone Protection Act - Scheduled Substances

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

Australia - Priority Existing Chemical Program

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

Canada

Labor

Canada - WHMIS - Classifications of Substances

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	C, D1B, D2B
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Uncontrolled product according to WHMIS classification criteria
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	D2B, E

Canada - WHMIS - Ingredient Disclosure List

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	1 %

Environment

Canada - CEPA - Priority Substances List

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

Europe

Other

EU - CLP (1272/2008) - Annex VI - Table 3.2 - Classification

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Xn; R22 R31 Xi; R36/37 N; R50-53
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Xi; R36

EU - CLP (1272/2008) - Annex VI - Table 3.2 - Concentration Limits

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

EU - CLP (1272/2008) - Annex VI - Table 3.2 - Labelling

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Xn N R:22-31-36/37-50/53 S:(2)-8-26-41-60-61
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed

• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Xi R:36 S:(2)-22-26

EU - CLP (1272/2008) - Annex VI - Table 3.2 - Notes - Substances and Preparations

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

EU - CLP (1272/2008) - Annex VI - Table 3.2 - Safety Phrases

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	S:(2)-8-26-41-60-61
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	S:(2)-22-26

Mexico

Other

Mexico - Hazard Classifications

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

Mexico - Regulated Substances

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

United States

Labor

U.S. - OSHA - Process Safety Management - Highly Hazardous Chemicals

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - OSHA - Specifically Regulated Chemicals

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

Environment

U.S. - CAA (Clean Air Act) - 1990 Hazardous Air Pollutants

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - CERCLA/SARA - Hazardous Substances and their Reportable Quantities

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - CERCLA/SARA - Radionuclides and Their Reportable Quantities

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - CERCLA/SARA - Section 302 Extremely Hazardous Substances EPCRA RQs

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - CERCLA/SARA - Section 302 Extremely Hazardous Substances TPQs

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - CERCLA/SARA - Section 313 - Emission Reporting

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
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• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - CERCLA/SARA - Section 313 - PBT Chemical Listing

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - EPA - Designated Generic Categories - Aqueous Ammonia

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - EPA - Designated Generic Categories - Certain Glycol Ethers

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - EPA - Designated Generic Categories - Chlorophenols

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - EPA - Designated Generic Categories - Dioxins and Dioxin-like Compounds

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - EPA - Designated Generic Categories - Ethylenebisdithiocarbamic Acid, Salts and Esters

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - EPA - Designated Generic Categories - Lead and Lead Compounds

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - EPA - Designated Generic Categories - Nicotine and Salts

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - EPA - Designated Generic Categories - Nitrate Compounds

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - EPA - Designated Generic Categories - Pesticides and Other PBTs

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - EPA - Designated Generic Categories - Polychlorinated Alkanes

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - EPA - Designated Generic Categories - Polycyclic Aromatic Compounds

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - EPA - Designated Generic Categories - Strychnine and Salts

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed

• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - EPA - Designated Generic Categories - Warfarin and Salts

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - Basis for Listing - Appendix VII

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - Constituents for Detection Monitoring

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - D Series Wastes - Max Conc of Contaminants for the Tox Characteristic

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - F Series Wastes - Wastes from Nonspecific Sources

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - Hazardous Constituents - Appendix VIII to 40 CFR 261

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - K Series Wastes - Wastes from Specified Sources

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - List for Hazardous Constituents

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - P Series Wastes - Acutely Toxic Wastes

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - Part 268 Appendix III - Halogenated Organic Compounds (HOCs)

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - Phase 4 LDR Rule - Universal Treatment Standards

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - TSD Facilities Ground Water Monitoring

- Sodium Dichloro-S-Triazinetrione Dihydrate 51580-86-0 2.4% Not Listed
- Sodium Salts *Proprietary* 25% TO 55% Not Listed
- Sodium sulfate 7757-82-6 < 36% Not Listed
- Sodium Salts *Proprietary* 5% TO 20% Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - U Series Wastes - Acutely Toxic Wastes & Other Hazardous Characteristics

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - RCRA (Resource Conservation & Recovery Act) - Waste Minimization Priority Chemicals

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

United States - California

Environment

U.S. - California - Proposition 65 - Carcinogens List

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - California - Proposition 65 - Developmental Toxicity

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - California - Proposition 65 - Maximum Allowable Dose Levels (MADL)

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - California - Proposition 65 - No Significant Risk Levels (NSRL)

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - California - Proposition 65 - Reproductive Toxicity - Female

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - California - Proposition 65 - Reproductive Toxicity - Male

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

United States - Pennsylvania

Labor

U.S. - Pennsylvania - RTK (Right to Know) - Environmental Hazard List

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	
• Sodium sulfate	7757-82-6	< 36%	(solution)
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

U.S. - Pennsylvania - RTK (Right to Know) - Special Hazardous Substances

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Not Listed
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

United States - Rhode Island

Labor

U.S. - Rhode Island - Hazardous Substance List

• Sodium Dichloro-S-Triazinetrione Dihydrate	51580-86-0	2.4%	Flammable
• Sodium Salts	<i>Proprietary</i>	25% TO 55%	Not Listed
• Sodium sulfate	7757-82-6	< 36%	Not Listed
• Sodium Salts	<i>Proprietary</i>	5% TO 20%	Not Listed

15.2 Chemical Safety Assessment

- No Chemical Safety Assessment has been carried out.

Section 16 - Other Information

Relevant Phrases (code & full text)

R31 - Contact with acids liberates toxic gas.
R22 - Harmful if swallowed.
R36/37 - Irritating to eyes and respiratory system.
R36/37/38 - Irritating to eyes, respiratory system and skin.
R36 - Irritating to eyes.
R53 - May cause long-term adverse effects in the aquatic environment.
R50 - Very toxic to aquatic organisms.

Last Revision Date

24/August/2018 ●

Preparation Date

● 24/October/2012

Disclaimer/Statement of Liability

● Purdy Products Company makes warranty, representation or guarantee as to the accuracy, sufficiency or completeness of the material set forth herein. It is the user's responsibility to determine the safety, toxicity and suitability of his own use, handling and disposal of this product. Since actual use by others is beyond our control, no warranty, expressed or implied, is made by Purdy Products Company as to the effects of such use, the results to be obtained or the safety and toxicity of this product, nor does Purdy Products Company assume any liability arising out of the use by others of this product referred to herein. The data in this SDS relates only to the specific material designated herein and does not relate to use in combination with any other material or in any process. Purdy Products Company does not recommend blending this product with any other chemical contained herein concerning this product are based upon information available at the time of writing from recognized technical sources.

Key to abbreviations

NDA = No Data Available