

Hypochlorous Acid

A Smarter, Effective, Eco-Friendly and Lowest Cost Sanitizer and Disinfectant Available!

Restaurants have numerous surfaces where viruses and bacteria can live and multiply.

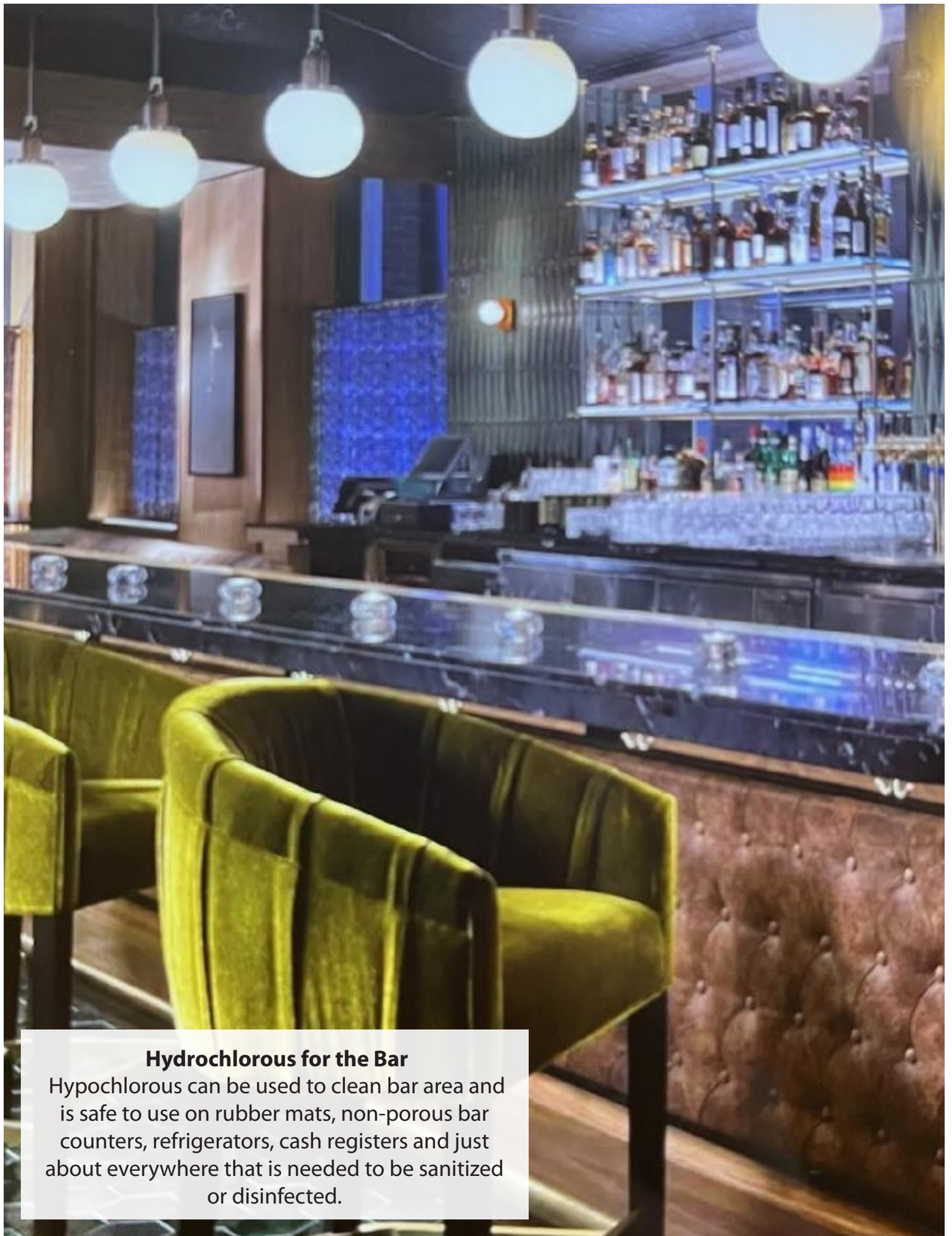


Hypochlorous: The answer to your disinfecting and sanitizing needs. A broad spectrum disinfectant kills viruses and bacteria. Leaves surfaces sanitized and or disinfected. Keep your restaurant clean: Deodorizes by killing the bacteria that causes odors. The livelihood of a restaurant is your customers and staff! Hypochlorous: Invented to disinfect and sanitize the way you want and need.



Hypochlorous for Tables and Chairs

Hypo - an everyday effective choice for sanitation and disinfection. Examples of areas to sanitize—floors, ceilings, benches, booths, glass, high chairs, booster seats and many more.



Hydrochlorous for the Bar

Hypochlorous can be used to clean bar area and is safe to use on rubber mats, non-porous bar counters, refrigerators, cash registers and just about everywhere that is needed to be sanitized or disinfected.



Hypochlorous for Kitchen

Hypo is your go to solution as a food contact surface sanitizer and or disinfectant. Kills bacteria and viruses.

- Due to its gram neutral charge it is attracted to all pathogens
- Meets surface recommendations from OSHA
- EPA registered sanitizer & disinfectant
- Aids in the reduction of cross contamination between treated surfaces
- Eliminates, removes odors from kitchens and bathrooms



Hypochlorous for Bathrooms

Hypo sanitizes and disinfects all contact surfaces. Hypochlorous is 80-100 times stronger than bleach. Hypo is eco-friendly, non-toxic and common to the human body.

HYPOCHLOROUS BENEFITS

- Only 2 ingredients required to formulate Hypochlorous: non-iodized salt & vinegar; Cost—10 cents per gallon
- EPA and FDA approved
- Improved efficiency, reducing the number of disinfectants on hand
- Environmentally responsible and biodegradable
- Improves air quality; Eliminates & removes odors in the kitchen and bathroom caused by bacteria
- Will not damage carpets, cloth surfaces or clothing
- Our own white blood cells produce hypochlorous during immune response called phagocytosis

RECOMMENDED HYPO SOLUTION CONTENTS

- * 500 PPM – Infogging unit
- * 500-200 – Based on your knowledge of volume of customers through your facility

THE SOLUTION TO YOUR DISINFECTING NEEDS

PRODUCTS OFFERED BY IMPACT CHEMICALS

Hypo-Mini



Single Unit – with Mixing Utensil
and Tube for Filling Spray Bottles

Accessory Package



Includes Heavy Duty Cart,
Hypo-Mini, Oilless Air Compressor
and Volume Control Fogging Unit,
2-gallon Bucket and Storage Bag

Larger Fogging Units



Heavy Duty Hand Truck with
Oilless Air Compressor and
Volume Control Fogging Unit

CASE STUDIES

Effectiveness Of Electrolyzed Water As A Sanitizer For Treating Different Surfaces

Showing Electrolyzed Water to be an effective method for reducing microbial contaminants on different surfaces.

Inactivation Of Escherichia Coli O157:H7 And Listeria Monocytogenes On Plastic Kitchen Cutting Boards By Electrolyzed Oxidizing Water

Showing immersion of kitchen cutting boards in Electrolyzed Water is an effective method of inactivating foodborne pathogens on smooth, plastic cutting boards.

Inactivation Of Escherichia Coli, Listeria Monocytogenes, Pseudomonas Aeruginosa And Staphylococcus Aureus On Stainless Steel And Glass Surfaces By Neutral Electrolyzed Oxidizing Water

Showing Electrolyzed Water is an effective method to significantly reduce the presence of pathogens and spoilage bacteria on stainless steel and glass surfaces.