



Evans Professional Chlorine Tablets – Tub of 200

Variant code: 05-302

Evans Professional Chlorine Tablets are quick dissolving **disinfectant tablets** developed by Evans Vanodine for professional hygiene and infection control applications. Designed to produce effective disinfectant solutions, these tablets help control bacteria, fungi, viruses and spores across a wide range of environments.

Suitable for use in **kitchens, food preparation areas and medical establishments**, the tablets provide flexible and reliable disinfection for surfaces, equipment and food preparation processes. They are effective against organisms including **Clostridium difficile, E.coli and Coronavirus** at the recommended dilution levels. The formulation offers a **longer shelf life than liquid bleach**, making it practical for routine hygiene management and emergency disinfection procedures. Each tub contains **200 x 3.25g tablets** for convenient dosing and storage.

Product Features

- **Quick dissolving disinfectant tablets**
- Effective against **bacteria, fungi, viruses and spores**
- Suitable for **food preparation and medical environments**
- Effective against **Clostridium difficile, E.coli and Coronavirus**
- **Longer shelf life** than liquid bleach
- Flexible dosing for multiple cleaning and disinfection tasks
- Supplied in a **tub of 200 tablets**

Product Benefits

- Supports infection control in hygiene-critical environments
- Provides reliable and consistent disinfectant preparation
- Reduces storage and handling issues associated with liquid bleach
- Suitable for a wide range of sanitising applications
- Improves convenience through tablet-based dosing
- Helps maintain hygiene standards in food and healthcare settings

- Offers economical and long-lasting disinfectant performance

Technical Characteristics

- Each tub contains **200 x 3.25g tablets**
- Dissolves quickly in water to create disinfectant solutions
- Effective against Coronavirus at **1,000 ppm**
- Suitable for disinfecting salads, vegetables and non-peelable fruit at recommended dilution
- Use dilution rates and contact times according to manufacturer guidance
- Replace disinfectant solutions regularly during use
- Store in a cool, dry environment away from moisture and direct sunlight

Applications

Evans Professional Chlorine Tablets are suitable for use in commercial kitchens, food preparation environments, healthcare facilities and medical establishments where effective disinfection is essential. They are ideal for sanitising surfaces, equipment and food preparation items, as well as supporting infection control procedures in hygiene-sensitive environments. Their versatile tablet format makes them practical for both routine cleaning and targeted disinfection tasks.

Property	Value
Fragrance	Faint Chlorine
pH	@1% 5.0 – 6.0
Area of Use	Suitable for a wide range of applications in kitchens, food preparation areas and medical establishments.
CLP	irritant, environmental
How to Use	Dissolve the required number of tablets in warm water according to the intended application, apply or soak as directed, leave for the recommended contact time, then allow to dry or rinse if needed.
Chemical Colour	White
General Disinfection	(1,000 ppm): Dissolve 1 tablet in 1 L warm water. Mop surface, wetting thoroughly. Leave for 5 minutes, then wipe away excess. For Coronavirus, clean surface with detergent prior to disinfection.
Food Preparation Surfaces, Vending Machines, Floors and Wall Tiles	(200 ppm): Dissolve 1 tablet in 5 L warm water. Mop or wipe surface. Leave to air dry or use paper towel.

Property	Value
Discloths and Mops	(100 ppm): Dissolve 1 tablet in 10 L warm water. Leave to soak for up to 2 hours.
Cutlery,Crockery and Glassware	(120 ppm): Dissolve 1 tablet in 8 L warm water. Leave to soak for a minimum of 5 minutes.
Toilet and Drains	(400 ppm): Dissolve 2 tablets per 5 L warm water.
Body Fluid Spills	(10,000 ppm): Dissolve 1 tablet in 100 ml warm water.
Disinfection of Salads, Vegetables and Non-Peelable Fruits	(50 ppm): Rinse off loose soil, dissolve 1 tablet in 20 L water, soak produce for 5 minutes while agitating, then shake off excess liquid; rinse only if consumed within 2 hours, and replace solution frequently.