



Product Information

SHOCK

CAL-SHOCK™

GRANULAR CALCIUM HYPOCHLORITE

Importance of Sanitization

Pools & spas are extremely vulnerable to illness causing bacteria or other contaminants introduced into the water by bathers and spa users. **O-ACE-sis® Cal-Shock™** granules are not only easy and convenient to use in the chlorination of swimming pools, disinfection of drinking water and for sewage and waste water applications, but can also be used in various other industrial applications. In solution, this product kills harmful bacteria, aids in algae control and helps keep the pool clean and clear. Cal-Shock granules also leave beneficial chlorine residual in the water that continually destroys organic contaminants entering the pool. Cal-Shock granules allow bathers to enjoy the benefits of a healthy pool and spa environment. When used as directed, it provides effective bacterial, fungicidal and algaecidal control.

FEATURES

- ◆ Contains 65% available chlorine
- ◆ Convenient, easy to use & fast dissolving
- ◆ Economical
- ◆ Effective Sanitizer - The available chlorine (65%) is released when the product is dissolved in water and it works continually to prevent growth of algae & bacteria.
- ◆ Shock treatment – Used for shocking or super chlorinating pool water to destroy organic contaminants and clear up hazy water.

In addition to its usage as a chlorinator, sanitizer & disinfectant for pools, Cal-Shock can also be used as a sanitizer & disinfectant in a variety of other applications listed below:

- ◆ Sewage & Waste Water Applications – Kills microbial organisms in raw and treated sewage
- ◆ Sanitizes wells and natural springs by destroying organic contaminants
- ◆ Multi-purpose sanitizer & disinfectant for Industrial water treatment uses– controls slime in cooling towers and commercial air conditioning systems, thereby increasing their cooling efficiency.
- ◆ Aquaculture - Used as sanitizer in the aquaculture industry to control growth of algae & bacteria in fish, to sanitize fish tanks and to control growth of slime during the filleting and packaging processes.
- ◆ Poultry Plants - Used to control odors and bacterial growth in poultry plants, to sanitize feeding areas.
- ◆ Foods – Shelf life of fruits & vegetables can be increased if washed with sanitizing solution of calcium hypochlorite prior to packaging to prevent contamination & spoilage.
- ◆ Molds - Kills & Prevents growth of mold & fungi.

APPLICATION IN SWIMMING POOLS

- ◆ Adjust pH between 7.2 and 7.6 prior to using this product.
- ◆ Initial chlorination – Add 10 ounces per 10,000 gallons of water until a chlorine residual of 1.0 ppm is obtained as determined by the use of a suitable test kit.
- ◆ Superchlorination - Superchlorinate by broadcasting in the deep end of the pool at the rate of 10 ounces per 10,000 gallons. Superchlorinate every 14 days when water temperature is below 80°F and every 7 days when temperature is higher.
- ◆ Algae Control - Should algae develop, broadcast at the rate of 20 ounces per 10,000 gallons of pool water. Immediately scrub affected area, vacuum and cycle through filter. Repeat dosage if algae growth is persistent.
- ◆ Winterizing – Gradually apply 6 oz. per 10,000 gallons; run filter until dispersion is complete. Cover the pool.

AVAILABILITY: Cal-Shock is available in 50, 25 & 5 lb. pails, 100 lb. drums and convenient 1 lb. bags