

NaClO

-50 + 50 , 10 / 1 . 1.

1 -

, / 3	/ 3	%	NaClO %	, 0
190	1260	14,9	31,3	14,0
170	1240	13,7	28,7	12,0
155,3	1215	12,68	27,0	10,0
150	1210	12,6	26,5	9,0
137	1181	11,67	25,0	5,0
120	1170	10,1	21,2	- 3,0
100	1150	8,62	17,24	-
70	1110	6,95	13,9	-
50	1080	4,4	8,8	-

5-12% NaClO, 250 / 3 , 100 / 3 , - 2 , 25 / 3 , - 5-6 , - 7 , 50 / 3 (.1). NaClO NaClO·5H2O. NaClO·5H2O

(« »),
 - - 19 / ,
 - - 0,04 / ,
 - - 6,2 2/ ,
 - - 8,2,
 - - 7,8 - / ,
 - - 9,1 - / ,
 - :
 - 84 / ,
 - 57 / ,
 - 702 / ,
 - 114 / .
 :
 1) 5 100 ,
 2)

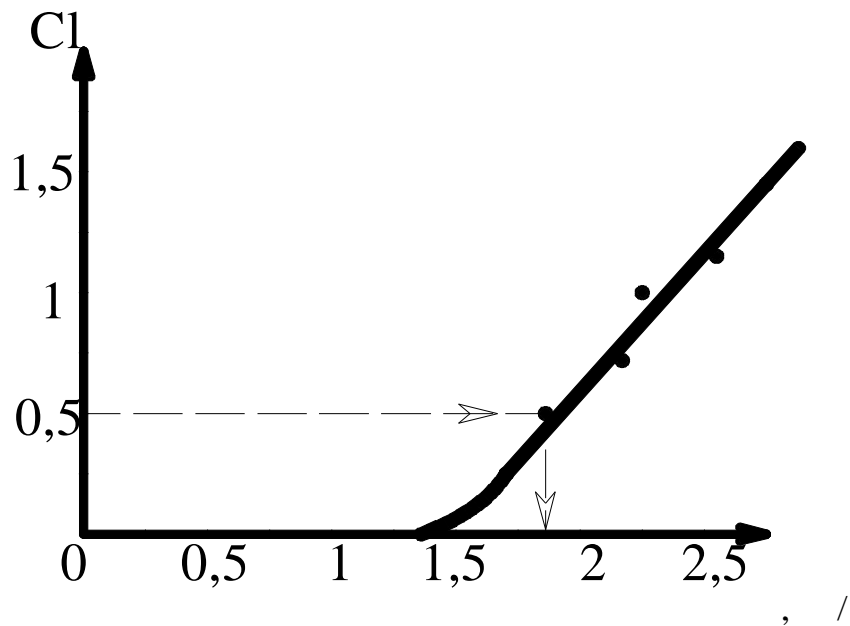
- 3) - 2 , , - 2,5 , 0,5 , - 1,0 , - 1,5 ,
 4) 0,5; 1,0; 1,5; 2,0; 2,5 / . () .
 5) 30 () .
 .5 1 100 5

$$X = V_1 N * 35.5 * 1000 / V_2,$$

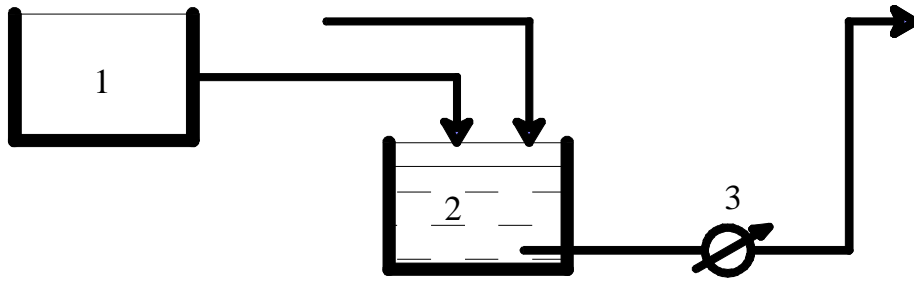
V_1 - ' ;
 N - ;
 V_2 - ' , . 2 . 1.
 2 - .

, /		0,5	1,0	1,5	2,0	2,5
, /	1	0	0	0,1	0,7	1,4
	2	0	0	0,2	0,6	1,3
	3	0	0	0,15	0,5	1,2

1,8 / .
 « » . 2.



1 -



1- ; 2- ; 3- -

1. , 1000 , 5 , (1,5 12-) . 50-200 3, 1000 35°C (,) . -13 -13 (12.4.121-83). 10-12 .

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DISINFESTATION OF MINE WATERS WITH COMMODITY HYPOCHLORIDE OF SODIUM

Suggestion on the use of commodity hypochloride of sodium is considered in place of liquid chlorine at the disinfestation of mine waters before an upcast in nature. Introduction of hypochloride of sodium allows to give up organization of strict protective areas, related to the technogenic danger of the use of liquid chlorine, simplifies exploitation of fluidizers disinfestation. Researches of properties of hypochloride of sodium are conducted, technology of treatment of mine water commodity hypochloride of sodium is developed.

disinfestation of mine water, chlorinating of water, pochloride of sodium, electrolysis of solution of culinary salt

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