

Low Temp 10% Dish Machine Sanitizer

DESCRIPTION

This product is a concentrated sanitizer designed to release chlorine in low temperature dish machine solutions. Formulated to be dispensed through automatic dispensing equipment, providing consistent chlorine concentrations for each cycle. Also makes an ideal sanitizer for many food processing, dairy and water treatment applications.

Please read entire container label for detailed instructions and safety information.

DIRECTIONS

RESTAURANTS, HOTELS, MOTELS, NURSING HOMES AND HOSPITALS: Sanitize dishes, glassware and silverware, with 100ppm solution prepared by thoroughly mixing 3 oz. of this product with 20 gallons of water. Allow all equipment and utensils to air dry. No rinse required. To aid in controlling mold and mildew in kitchens, hotels, motels, etc. first scrub surface and then wash with 100ppm by thoroughly mixing 3 oz. of this product with 20 gallons of water.

CANNING PLANTS: Sanitize after cleaning by spraying tank, vats and other open processing equipment, or circulate a sanitizing solution through pipelines and enclosed equipment using 200ppm solution by thoroughly mixing 3 oz. of this product with 10 gallons. All surfaces should be exposed to the sanitizing solution for a period of two minutes. A 3 ppm solution should be maintained in the cooling canal water. A 3ppm solution can be made by thoroughly mixing 4 oz in 1000 gallons of water.

MEAT PACKING PLANTS: Cutting room floors, tables and cutting and trimming boards should be cleaned and then sanitized with 200ppm solution. Bacon slicing equipment, conveyors for plaunch viscera, etc. metal or nonporous surfaces should be cleaned and then sanitized with 200ppm solution by thoroughly mixing 3 oz. of this product with 10 gallons. An exposure time of not less than two minutes should be allowed.

POULTRY AND EGG PROCESSING: Clean all equipment, and then sanitize with 200ppm solution. For sanitizing eggs use 200ppm solutions. Prepare solution by thoroughly mixing 3 oz. of this product with 10 gallons. The sanitizer temperature should not exceed 130°F. Allow eggs to be in contact with the sanitizing solution for not less than two minutes. Do not rinse after sanitizing. Allow eggs to air dry before casing.

FEATURES

- Highly concentrated
- Low-viscosity liquid
- EPA registered
- Chlorinated
- Chemical sanitizer

ADVANTAGES

- Highly dilutable
- Easily dispensed automatically
- Kills harmful bacteria
- Aids in destaining
- Eliminates need for high-temperature sanitizing

BENEFITS

- Ensures accurate, consistent use levels
- Ensures sanitary food-contact surfaces
- Helps remove tough coffee, tea and protein residues
- Effective in all temperatures

SPECIFICATIONS

ColorStraw
FragranceChlorine
pH Range.....12.5 - 13.0
DilutionConcentrated
Density9.84

REORDER

K01085.....4/1 gallon
K01087..... 5 gallons