

Low Temp 5% Dish Machine Sanitizer

DESCRIPTION

This product is a concentrated sanitizer designed to release chlorine in low temperature dishmachine 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

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES:

RINSE METHOD. A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 3 oz. of this product with 10 gallons of water. If no test kit available, prepare a sanitizing solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizer used in automated systems may be used for general cleaning but may not be used for sanitizing purposes.

SANITIZATION OF POROUS FOOD CONTACT SURFACES:

RINSE METHOD: Prepare a 600 ppm solution by thoroughly mixing 17 oz. of this product with 10 gallons of water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 6 oz. of this product with 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

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

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

SPECIFICATIONS

Color	Straw
Fragrance	Chlorine
pH Range	12.5 - 13.0
Dilution	3-17 oz./10 gal.
Density	9.84

REORDER

K01046.....4/1 gallon
K01047..... 5 gallons