

SANITIZER

NON RINSE SANITISER



DESCRIPTION

SANITIZER is a non rinse, multipurpose, concentrated cleaner and sanitiser formulated for commercial kitchens and food processing areas.

BENEFITS

- Multiple dilution cleaning rates
- Diluted to be a NON RINSE SANITISER
- Super concentrated
- Economical
- Food safe as a non rinse sanitiser.

USES

As a non rinse sanitise can and should be used over all surfaces, equipment and cooking utensils at the end of each shift.

Safe to use on all surfaces.

DIRECTIONS & DILUTIONS

-NON RINSE SANITIZER - 1 part SANITIZER to 75 parts water (10ml / 750ml spray pack).

Service with products of technology

Please note at this dilution solution must be disposed of after 24 hours

-SPRAY AND WIPE - dilute 1 part to 5 parts water

At this dilution rate food contact areas must be rinsed with water after 15 minutes.

WARNING

SANITIZER is slightly alkaline. Avoid contact with skin and eyes.

FIRST AID

If poisoning occurs contact a doctor or poisons information centre. PH 13 11 26. If swallowed do not induce vomiting, give glass of water and seek medical advice. If skin contact does occur remove contaminated clothing and wash thoroughly with water. If eye contact occurs irrigate with water for at least 15 minutes and seek medical attention if irritation persists.

PACKAGING

SANITIZER is available in 5, 15, 25 and 200 litre containers.