

J414

PINK CHLORINATED SANITIZER (3.15% ACTIVE CHLORINE)

This is a granular product designed for use in restaurants, bars, bakeries, breweries and food plants.

It is also ideally suited for cleansing and sanitizing freezers and ice cream machines, and is very effective as a presoak and sanitizer of kitchen utensils. When using this product for cleaning and sanitizing in food plants, limit the concentration to 200 ppm active sanitizing and thoroughly drain prior to re-use.

DIRECTIONS: When used as a cutlery presoak, add product to hot water at a concentration of 6-18 grams per litre (1-3 oz per gal). Allow silverware to soak for 5-30 minutes or until the soil has become soft and easy to remove.

Rinse utensils and equipment with water prior to cleaning.

Use 3 grams per litre of water (1/2 oz/gal) for 100 ppm available chlorine.

Use 6 grams per litre of water (1 oz/gal) for 200 ppm available chlorine.

NOTE: For tarnish removal on sterling silver, use our non-chlorinated silver presoak.

CAUTION: This is an alkaline product.

FOR COMMERCIAL USE

2016-11-09



Intertek