

Sani-Sol

EPA Registered Dishmachine Sanitizing Solution

Sani-Sol is an EPA approved multi-use sanitizer primarily used for sanitizing non-porous food contact surfaces and laundry products. See full label for all uses.

Directions for Use

RESTAURANTS & TAVERNS: After washing with dishwashing detergent and rinsing with clean water, immerse utensils in sanitizing solution prepared by adding 2.5 ounces of **Sani-Sol** with 10 gallons of water to provide 200 ppm available chlorine by weight. Maintain contact with sanitizer for at least 2 minutes and allow sanitizer to drain. Do not rinse utensils with water after treatment.

MACHINE DISHWASHING TERMINAL RINSE SANITATION: As a terminal sanitizing rinse for pre-cleaned food utensils, adjust automatic dispensing equipment to provide a sanitizing use solution of 100 to 200 ppm available chlorine by weight according to requirements of Public Health Authorities. Use solution should be tested frequently with a suitable chlorine test kit to ascertain that the rinsate strength does not fall below 50 ppm. In absence of a test kit a starting concentration of 200 ppm should be used. Do not rinse utensils with water after treatment.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.gatorchemical.com.

Technical Specifications

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| Color | Yellow |
| Scent | Chlorine |
| Foaming | Low |
| Solubility in Water | Complete |
| Density (lb/gal) | 9.46 |
| Flash Point | N/A |
| pH | 12.8 |

Packaging

4 x 1 Gallons
5 Gallons
15 Gallons
55 Gallons

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