

## 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.

#### **Technical Specifications**

Color	Yellow
Scent	Chlorine
Foaming	Low
Solubility in Water	Complete
Density (lb/gal)	9.46
Flash Point	Non Flammable
pН	12.8

#### **Packaging**

4 x 1 Gallons 5 Gallons 15 Gallons 55 Gallons



### **Safety Reminder**

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

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