

SANITIZER

FOOD SAFE RINSE FREE SANITISER & CLEANER

Description

SANITIZER is a super concentrated multipurpose cleaner and sanitiser formulated for food processing areas. SANITIZER once diluted to recommended doses in rinse free and can be sprayed over all kitchen surfaces and equipment for end of shift sanitising.

Benefits

- ✓ Cleans and sanitises kitchen surfaces and equipment
- ✓ Non rinse for end of shift sanitising
- ✓ Super concentrated
- ✓ Able to use freely as is super economical once diluted.

Where to Use

Non rinse sanitising for kitchen surfaces and equipment.

Directions

Best applied by spraying liberally over all hard surfaces. Allow to dry on surface.

Non Rinse Sanitiser: dilute 1 part SANITIZER to 75 parts water (10ml / 750ml spray pack).

Spray & Wipe Cleaning: Dilute 1 part SANITIZER to 5 parts water.

Note: For rinse free sanitising, surface must be cleaned with Challenge 515 to remove contaminants prior to applying SANITIZER. Left over diluted Sanitizer should be disposed of at the end of each shift.

Challenge representatives can advise you on the correct dosing/dispenser system for your requirements.

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 a glass of water and seek medical advice. For eye contact, irrigate with water for 15 minutes. If irritation persists seek medical advice.

Packaging

SANITIZER is available in 5 and 15 litre containers.