



Product Information	
	
Product Name:	10 MC-10 Sanitizer
Description:	Food service, no rinse sanitizer.
Dilution rate:	Use 1/4 oz concentrate per 1 gallon of water for manual squeeze and pour mixing. The 2 liter has a built in metering tip so there is no need to adjust dilutions.
Product Uses:	MC-10 can be used in cafes, restaurants, delis, taverns as a no-rinse sanitizer for use on all hard surfaces after thorough cleaning and rinsing.
Use on these Surfaces:	MC-10 will sanitize food processing equipment, ice machines, utensils, and other hard surfaces.
Use with this Equipment:	Use with conventional microfiber, cotton wipes, sponge, brush, autoscrubber.
Use Restrictions:	Do not rinse surfaces after applying sanitizer.