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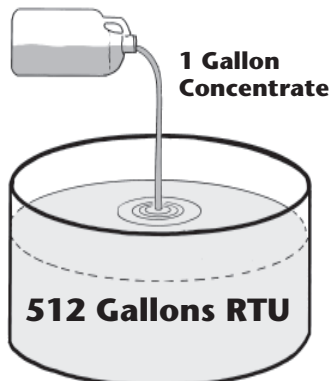
M-C 10 Sanitizer SC



Sink Station for three basin sink cleaning of pots and pans.



Sanitation Station for meatroom operations.



Packaging: 1 Gallon 902803

Super Concentrated Sanitizer



No Rinse Sanitizer

Designed for use in food processing or preparation areas to effectively sanitize all surfaces after cleaning and rinsing.



Sanitize

No rinse sanitizer at 1:512 dilution. Supplies 200ppm quat in dilution.



USDA Authorized

Approved for use in meat and poultry plants as a no rinse sanitizer on all surfaces (USDA code D2).

Use as a meatroom sanitizer in food processing plants and grocery store meatrooms. Sanitize all surfaces including walls, floors, food prep surfaces in grocery stores, delicatessens, restaurants, kitchens. The Sanitation Stations accurately dispenses a 12 HD Hi-Foam and 10 M-C 10 Sanitizer with the flip of a lever.

Use in a 3-basin sink for sanitizing utensils after cleaning. The Sink Station provides consistent accurate delivery of 15 Power Suds and 10 M-C 10 sanitizer at 4 GPM.



Typical Properties

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|----------------------------------|--|
| Appearance | Water clear, low viscosity liquid, mild odor |
| pH (undiluted) | 6-8 (10% solution in distilled water) |
| Percent Active | 10.0 minimum |
| Dilutions | Sanitation: 1:512 |
| Hardwater Tolerance | Excellent. Effective in water up to 750 ppm hardness, (CaCO3) at 1:512 (200 pm). |
| Phosphate-Free | Yes |
| Storage Stability | Excellent, 1 year under normal conditons |
| Freeze-Thaw Stability | Will freeze - usable after thawing with no change in performance. Agitate after thawing. |
| USDA Classification | D2 |
| Federal Register Reference | 21CFR 178:1010 (b) (11), (c) (8) |
| EPA Reg. No..... | 10324-63-5449 |
| Fragrance & Dyes | None |



Available USA Only



Quat test strips can be used to check the quat ppm level when used in sink basin cleaning, part number 421200.