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| Requires Dispenser | Yes |
| Dilution Ratio | 50 PPM |
| PH | 1% 11.1- 11.7 |

Safety

See safety datasheet (if applicable) and product label for safety information, handling and proper use.

Directions for Use

It is a violation of federal law to use this product in a manner inconsistent with its labeling. NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary to obtain the required level of available chlorine. RESTAURANTS AND TAVERNS: All equipment, utensils, etc. to be sanitized must first be pre-scraped or pre-flushed or, if necessary, pre-soaked in order to remove gross food particles, soil or other organic substances. A thorough washing with a compatible detergent is recommended, followed by potable water rinse prior to sanitization. Use 200 ppm solution for 2 minutes. See Table of Proportions. After washing with dishwashing detergent and rinsing with potable water, immerse utensils in 200 ppm solution of DISH SANITIZER for at least 2 minutes. Allow utensils to air dry. MACHINE DISHWASHING TERMINAL RINSE SANITATION: As a terminal sanitizing rinse for pre-cleaned food utensils, adjust automatic dispensing equipment to provide a use solution of 100-200 ppm available chlorine 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 the absence of a test kit, a starting concentration of 200 ppm should be used. See Table of Proportions. NEVER MIX THIS PRODUCT WITH ANY ACID OR SOAPS/DETERGENTS WITH LOW pH. FRUIT & VEGETABLE WASHING: Pre-rinse fruits and vegetables with water to remove soil materials and then thoroughly clean in a wash tank. Soak or spray fruits and vegetables with a 25 ppm chlorine solution. See Table of Proportions. Thoroughly clean all fruits and vegetables in a wash tank. See Table of Proportions and prepare a solution with 25 ppm available chlorine. After draining

Dish Sanitizer is a liquid chlorinated sanitizer for use in low temperature dish machines and fruit and vegetable washing. Previously cleaned dishware, glassware and silverware are sanitized with a final rinse containing 50 ppm of available chlorine. Dish Sanitizer is free-rinsing - leaves no residual films on dishes and glassware. Designed to be used in low temperature dish machine or third tank sinks.

Features & Benefits

- Sanitizes at low temperatures.
- Fruit and vegetable wash
- Leaves no residual odor or taste
- Safe, convenient liquid dispensing

Item Number & Unit of Measure

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|-----------------|--------------|
| Item Number | HIL0001406 |
| Unit of Measure | 1 gal Bottle |

Specifications

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|--------------|-----------------|
| Color | Yellow |
| Appearance | Clear Yellow |
| Fragrance | Slight Chlorine |
| Formula Type | Liquid |

Dish Sanitizer (continued)



the tank, submerge fruit or vegetables for two minutes in a second wash tank containing the recirculating sanitizing solution with 25 ppm sanitizing solution.

Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

TABLE OF PROPORTIONS-AVAILABLE
CHLORINE 25 ppm - 60 fluid ounces per 1000 gallons water
100 ppm - 2.5 fluid ounces per 10 gallons water
200 ppm - 3 fluid ounces per 5 gallons water
STATE AND LOCAL REGULATIONS - consult your dealer, state or local health authorities for additional information. Do not apply this product through any type of irrigation system.