Sanitizing Cleaner

Cleaner, destainer, sanitizer.

Features & Benefits

- Powder sanitizer
- · Cleaner, destainer, sanitizer
- Can also be used for vegetable washing
- Removes stains

Applications

- Use to clean walls and floors, soiled mops and maintenance equipment, teapots, steam tables, pots, sandwich boards, food preparation tables, meat blocks, refrigerators, fish boxes and waste cans
- Use to clean and sanitize food processing equipment, storage tanks and vats, dishware and utensils







Suma® Diversol^{TM/MC} BXA

Sanitizing Cleaner

Use instructions

For Food Plant Use: Avoid contamination of food during use or storage.

DIRECTIONS FOR USE:

CAUTION: Do not allow aluminium ware to remain in a Suma Diversol® BXA solution for more than several minutes. Keep dry crystals from contact with wet silver or other metals. Dry crystals on wet metals may cause tarnishing.

CLEANING

Preparation of Cleaning Use Solution: Mix 18 g of product in 1 L of water.
Cleaning Walls and Floors: Mop, brush or scrub with a solution of 18 g/1 L of water.
Cleaning Soiled Mops and Maintenance
Equipment: Soak in a solution of 18 g/1 L of water for at least 30 minutes.

Cleaning Teapots, Steam Tables, Pots, Sandwich Boards, Food Preparation Tables, Meat Blocks, Refrigerators, Fish Boxes, Waste Cans, Etc.:

- 1. Rinse with cold potable water.
- 2. Wash with a solution 18 g/1 L of water.
- 3. Rinse thoroughly with fresh potable water.
- 4. Air dry where necessary.

REMOVING STAINS

- Soak porcelain, meat block, tile or concrete surfaces with a solution 18 q/1 L of water.
- 2. Allow to stand 5 to 10 minutes.
- 3. Brush and rinse thoroughly with fresh potable water.

SANITIZING

This product may be used in final rinse waters for sanitizing hard non-porous surfaces which have previously been cleaned with a suitable cleaning agent followed by a potable water rinse. Use concentrations of available chlorine must not exceed 200 ppm in final rinse waters and all reasonable precautions must be taken to avoid contamination of food. Note that no final rinse is required after sanitizing in dairy and milk processing plants.

Preparation of Sanitizing Use Solution: Mix 3 g of product in 1 litre of water to give of 100 ppm of available chlorine. 6.1 g of product in 1 litre of water gives a solution of 200 ppm available chlorine.

Cleaning and Sanitizing Food Processing Equipment:

- 1. Rinse equipment with cold potable water.
- Brush, soak or spray using a 6.1 g/1 L
 of hot water 49-57°C (120-135°F) use
 solution of this product or a suitable
 detergent.
- 3. Rinse thoroughly with fresh potable water.
- 4. Sanitize by immersion, soak, or spray with a $3-6.1\,g/1\,L$ of water use solution.
- 5. Drain and allow to air dry.

Cleaning and Sanitizing Storage Tanks and Vats:

- 1. Rinse equipment with cold potable water.
- 2. Brush, spray or circulate using a 6 g/1 L of hot water 49-57°C (120-135°F) use solution or a suitable detergent.
- 3. Rinse thoroughly with fresh potable water.
- 4. Sanitize by immersion, soak, or spray with a 3 6.1 g/1 L of water use solution.
- 5. Drain and allow to air dry.

Sanitizing Dishware, Cooking Utensils, or Other Food Preparation Items:

- 1. Wash with a suitable Diversey cleaner.
- 2. Rinse thoroughly with fresh potable water.

- 3. Soak, circulate or spray a 3 6.1 g/1 L of water use solution.
- 4. Drain thoroughly and allow to air dry.

VEGETABLE WASHING

- Wash vegetables in a solution containing not more than 5 g per 4 litres of water. Do NOT allow vegetables to soak in the solution for more than a few minutes.
- 2. Drain and rinse thoroughly with fresh potable water.

Technical data	Suma® Diversol™™ BXA		
Certifications	Suitable for use in Canadian food processing facilities, Kosher		
Color/Form	Opαque Pink powder		
рН	12.0 (Use Dilution)		
Scent	Chlorine		
Shelf Life	1 Year		

Product	Pack size	Dilution	Product code	
Suma® Diversol™/MC BXA	4 x 6.6 lb. / 3 kg Containers	1:320	90837012	1+1
Suma® Diversol™/MC BXA	1 x 15 kg / 33.06 lbs. Pail	1:320	100935623	I÷I

Safe handling

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use; and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDS are available online at www.diversey.com or by calling 888.352.2249. Improper use or dilution may result in damage to surfaces and may result in health and physical hazards that match those of the concentrate. Please refer to the Diversey HazMat Library, only available through Internet Explorer, http://naextranet.diversey.com/dot/, for up-to-date shipping information.