

Multi-Surface Sanitizer Soft Serve Sanitizer & Cleaner

Highly concentrated formulas are ideal for sanitizing a variety of hard, nonporous food service surfaces, equipment, ware and utensils.

Multi-Surface Sanitizer

- Used as directed, the slow releasing, active chlorine compound can remain effective for up to 8 hours
- Sanitizes many areas of a food service establishment—the kitchen, the dining room and the bathroom
- For use on tabletops, countertops, floors, walls, sinks, backsplashes, trays and food processing/food prepara- tion equipment such as meat blocks, grinders, saws, deep fat fryers, steam kettles, refrigerators, coffee makers and freezers

Soft Serve Sanitizer & Cleaner

- Ideal for cleaning and sanitizing shake, slush, soft-serve or yogurt machines and other food service equipment cleans without affecting the flavor or aroma of food products
- Will not foam, which makes it easy and convenient to use
- Excellent for the removal of fat particles, and sequestering agent helps dissolve milkstone and protein









Multi-Surface Sanitizer Use instructions

Preparation:

• Fill sanitizer container with 5 quarts of warm water (100° F) before adding contents of the package (1/8 oz.) and allow to stand five minutes before using.

To Use on Food Contact and Non-Food Contact Surfaces:

- Always remove heavy soil from all surfaces by a pre-scrape, pre-flush or pre-soak treatment. Then pre-wash all surfaces with a detergent solution followed by a rinse with potable water.
- Sanitize by wiping or swabbing surfaces with a solution prepared as stated above. Allow solution to remain on food contact surfaces 1 minute, non-food contact surfaces 5 minutes. Then air dry.
- Store cloths or sponges in sanitizing solution between uses during each 8-hour shift. Clean and rinse cloths or sponges frequently in sanitizing solution.
- Always prepare a fresh sanitizing solution and use on the same day. Periodically determine chlorine level with a supplied test strip. Change solution when testing indicates levels below federal, state or local regulations.

Soft Serve Sanitizer & Cleaner Use instructions

To Clean Soft Serve Machines and Equipment:

- Empty freezer and mixer.
- Fill mix hopper with cold water and rinse through freezer.
- Add 1 packet (1 oz.) of this product to 2 gallons of hot water and stir until all powder is dissolved.
- Pour this solution into mix hopper and operate 5 minutes, and drain.

To Sanitize Soft Serve Machines and Equipment:

- Rinse after cleaning as above.
- Then sanitize with a fresh solution of 100 ppm of available chlorine (1 packet (1 oz.) to 2 gallons of water).
- After making sanitizing solution according to above instructions, test the solution for ppm of chlorine.
- Pour this solution into mix hopper and operate for at least one minute, or for the time specified by local ordinances. Drain and allow system to air dry.

| Multi-Surface Sanitizer | Soft Serve Sanitzer |
|-------------------------|--|
| NSF, Kosher | Kosher |
| Light yellow, powder | White powder |
| 70627-28 | 1275-27-70627 |
| 6.0 (at Use-Dilution) | 7.8 (at Use-Dilution) |
| Chlorine | Chlorine |
| 1 Year | 1 Year |
| | NSF, Kosher Light yellow, powder 70627-28 6.0 (at Use-Dilution) Chlorine |

| Product | Pack size | Dilution | Product code | |
|---|--------------------------------|----------|--------------|---------|
| Sani-Sure® Multi-Surface Sanitizer | 100 x 0.125 oz./3.54 g Packets | 1:1280 | 90670 | |
| Sani-Sure® Soft Serve Sanitizer & Cleaner | 100 x 1.0 oz./28 g Packets | 1:256 | 90234 | Totatta |

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.