LOW TEMP SANITIZER

ADVANTAGE CHEMICALS

Distributed by: Clark Associates, Inc. 2205 Old Philadelphia Pike Lancaster, PA 17602 1-717-291-9700



GENERAL DESCRIPTION:

LOW TEMP SANITIZER is a sodium hypochlorite based sanitzer providing sanitation in dishmachines used in commercial and institutional foodservice operations. LOW TEMP SANITIZER is a buffered (high level of free alkali) product which enhances its stability when compared to other chlorine products. Chlorine content aids in stain removal on plastic and china tableware. The chlorine content also provides soil removal in wash cycle. LOW TEMP SANITIZER is safe for use on stainless steel, glass, china, porcelain and plastic. Not recommended for use on sterling silver, silver plate or other corrodible soft metals.

PHYSICAL PROPERTIES:

Chemical Composition: Buffered sodium hypochlorite.

Appearance	
рН	
pH of 1% solution	9.4
Specific Gravity	1.104 (9.16 lbs/gal)
Caustic	Present
Solubility	Complete and Fast
Available Chlorine 6% ((600 ppm in 1% solution)
Stability 180 days	@ Ambient Temperature
Metal SafetyNot safe	for use on corrodible
soft metals	

INSTRUCTIONS FOR USE:

LOW TEMP SANITIZER to be automatically injected during beginning of "final rinse" portion of machine operating cycle. Use approximately 4 to 7 cc's per gallon of water to achieve a level of approximately 50 to 100 ppm available chlorine as measured with Chlorine Test Kit. Consult local sanitation regulations for specific requirements.

DIRECTIONS:

- 1. Carefully open the container to prevent spilling or splashing.
- 2. Insert sanitizer pickup tube into the container opening.
- 3. The sanitizer is then dispensed automatically into the machine.
- 4. Replace with new container when empty.

HANDLING PRECAUTIONS:

CAUTION - WARNING KEEP OUT OF REACH OF CHILDREN

Contains chlorine. Contact with skin and eyes may cause severe irritation. Harmful if swallowed. Flood with water if splashed in eyes. Flush with water for 15 minutes and consult a physician immediately. If ingested, drink large amounts of milk, milk of magnesia or gelatin, or if these are not available, drink large amounts of water.

PACKAGING:

5 gal plastic pail - 46 lbs net / 49 lbs gross

Seller makes no warranty, expressed or implied, concerning the use of this product other than indicated on the label. Buyer assumes all risk of use and/or handling of this material when such use and/or handling is contrary to label instructions.