



FOOD SURFACE SANITIZER

KISS SYSTEM FOOD SERVICE SANITIZER



Description: A powerful disinfectant/sanitizer for food contact surfaces and food processing equipment which does not require a potable water rinse. Based on a twin chain quaternary compound to provide maximum efficiency. Formulated without color or fragrance, making it acceptable for use in meat and poultry plants.

- Directions:**
1. Fill water to level indicated in 32 oz. work bottle. Do not overfill bottle, Cartridge will not empty.
 2. Insert cartridge into bottle neck.
 3. Holding sprayer 6-12 inches from surface, spray soiled area. Surface must remain wet for 60 seconds. Do not rinse. For vertical surfaces, start wiping at bottom and work upwards.
 4. Drain and allow to air dry.

Benefits - Features: COMBINES THE COST SAVINGS OF CONCENTRATES WITH ALL THE CONVENIENCES OF RTU! • APPROVED FOR FOOD CONTACT SURFACES APPROVED FOR EQUIPMENT AND UTENSILS • NO POTABLE WATER RINSE REQUIRED • APPROVED FOR MEAT AND POULTRY PROCESSING

Advantages: POWERFUL FORMULA • PERFECT DILUTION • NO WASTE • EASY DISPOSAL
FDA APPROVED

Where to Use: (DILUTE 1 CARTRIDGE TO 32 FL. OZ WORK BOTTLE)
RECOMMENDED FOR THE SANITIZATION OF FOOD, CONTACT SURFACES, PROCESSING EQUIPMENT AND OTHER SURFACES IN FOOD PROCESSING LOCATIONS WITHOUT POTABLE WATER RINSE. ALSO AN EFFECTIVE SANITIZER FOR OTHER NON-POROUS SURFACES.

Recommended For: FOOD PROCESSING PLANTS • RESTAURANTS • CAFETERIAS
HOSPITALS • INSTITUTIONS • NURSING HOMES
MANUFACTURING FACILITIES

Specifications:

APPEARANCE	Clear Liquid
ODOR.....	Alcohol Fragrance
BOILING POINT	212°F
VAPOR PRESSURE (MM HG.).....	N/E
pH (conc.)	12.5
SPECIFIC GRAVITY (H ₂ O=1)	1.040
PERCENT VOLATILE BY WEIGHT (%).....	>90%
EVAPORATION RATE (H ₂ O=1)	1
SOLUABILITY IN WATER	Complete

