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WHITAKER

CHLORINATED SANITIZER P2250



DESCRIPTION

A GRANULAR PRODUCT DESIGNED FOR USE IN RESTAURANTS, BARS, HOTELS, INSTITUTIONS, BAKERIES AND BREWERIES.

IT IS ALSO IDEALLY SUITED FOR CLEANSING AND SANITIZING OF FREEZERS AND ICE CREAM MACHINES, AND IS VERY EFFECTIVE AS A PRESOAK AND SANITIZER OF KITCHEN UTENSILS. WHEN USING THIS PRODUCT FOR CLEANING AND SANITIZING IN FOOD PLANTS, LIMIT THE CONCENTRATION TO 200 PPM ACTIVE SANITIZING.

DIRECTIONS

WHEN USED AS A CUTLERY PRESOAK, ADD PRODUCT TO HOT WATER AT A CONCENTRATION OF 6-18 GRAMS PER LITRE (1-3 OZS. PER GAL). ALLOW SILVERWARE TO SOAK FOR 5-30 MINUTES OR UNTIL THE SOIL HAS BECOME SOFT AND EASY TO REMOVE.

RINSE UTENSILS AND EQUIPMENT WITH WATER PRIOR TO CLEANING.

USE 3 GRAMS PER LITRE OF WATER (1/2 OZ./GAL) FOR 100 PPM AVAILABLE CHLORINE. USE 6 GRAMS PER LITRE OF WATER (1 OZ./GAL) FOR 200 PPM AVAILABLE CHLORINE.

CAUTION

THIS IS AN ALKALINE PRODUCT, AVOID CONTAMINATION OF FOOD.

SODIUM PHOSPHATE, TRIBASIC UN 9148

PACKAGING AVAILABILITY

10 KG PAIL
20 KG PAIL

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