



SANITISER NO RINSE

Sanitiser & Disinfectant for Food Processing Industry

FEATURES	AREAS OF USE
<ul style="list-style-type: none">• Safe on all surfaces• High performance sanitiser• Quaternary ammonium based• No rinsing at correct dilution rate	<ul style="list-style-type: none">• Hospitality• Cafes• Food Services Areas• Cool Rooms• Fish processors

Description

Sanitiser No Rinse is a high performance quaternary based sanitiser containing quaternary ammonium compounds. It is designed to be applied on any surface requiring sanitising without the need to rinse. **Sanitiser No Rinse** can be used safely on all metal food processing equipment & fittings as well as floors, walls and benches. In addition to its sanitising properties Sanitiser No Rinse effectively removes and kills mould in cold rooms and refrigerators.

Sanitiser No Rinse is compliant with Food Authority requirements as a 'no rinse sanitiser' for use in all areas. Fresh solutions of Sanitiser No Rinse should be prepared daily to ensure maximum effectiveness.

Directions for Use

As a spray & wipe sanitiser: 1:20. Spray onto surface to be sanitised then wipe dry with a clean cloth or paper towel.

No Rinse Air Dry Sanitiser 1:50. Clean the surface, then spray diluted sanitiser to cover the surface. Allow surface to drain and air dry before placing any food onto it. The surface may be wiped dry to speed up the process - allow approximately 3 minutes contact time before wiping.

Surface Disinfection Dilute 1:16. Clean the surface then spray diluted disinfectant to cover. Allow 10 minutes contact time then allow to air dry or wipe dry with a clean cloth or paper towel.

Best practice recommendation is to make a new solution daily

Safety Information

Although **Sanitiser No Rinse** is NOT classified as hazardous according to GHS criteria.

Please refer to the Safety Data Sheet (SDS) for full First Aid procedures before using this product.

Packaging - 5lt

PFD ORDER CODE:
047996(3X5LT)