



SINK SANITISER

Food Industry Sink/Dump Sanitation

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• Complies with Food Authority requirements	<ul style="list-style-type: none">• Food Service• QSR• Food Processing• Food Manufacturing

Description

Sink Sanitiser is a high performance quaternary based sanitiser that can be used as a No Rinse Sanitiser or Rinse Sanitiser dependant on the dilution rate.

Sink Sanitiser can be used safely on all surfaces including metal food processing equipment & fittings.

Sink Sanitiser is compliant with Food Authority requirements as a 'no rinse sanitiser'. Fresh solutions of **Sink Sanitiser** should be prepared daily to ensure maximum effectiveness.

Directions for Use

Sink Sanitation (No Rinse Air Dry) 400:1

Fill sink with clean water. Add 2.5ml of **Sink Sanitiser** to every 1 Litre (1000ml) of water used. Only sanitise clean items. Dump entire item in solution of **Sink Sanitiser**, making sure all surfaces come in contact with solution. Remove item and allow to drain and air dry before coming into contact with any food. The surface may be wiped dry to speed up the process - allow approximately 3 minutes contact time before wiping.

Safety Information

Although **Sink Sanitation** 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:
247520**