

Sanitizer E.S.

“No-Rinse” Sanitizer for Kitchenware Sanitization and Low Temperature Dishmachine Use

Technical Data Sheet



Sanitizer E.S. has a no-rinse formula that saves time and labor and is an approved chlorine germicide for effective sanitation. It is recommended for low temperature dishmachines, third tank sink or anywhere an effective sanitizer is needed.

Specifications

Color	Yellow
Scent/Odor	Chlorine
Character	Clear, non-viscous liquid
Foam	Non-foamer
pH Use Dilution	7.0 - 8.5
Phosphorus Content	0.0%
Approvals	cRc, NSF D2
Registrations	EPA

Pack Sizes

057443	4/1 gallon case
057445	5 gallon pail



Directions For Use

Equipment: Jug or pail pump, wall pump or faucet feeder, recommended automatic dispensing system.

It is a violation of federal law to use this product in a manner inconsistent with its labeling.

Utensil Sanitization:

1. Pre-flush utensils and glasses whenever possible.
2. Wash in first tank using recommended detergent.
3. Rinse in second tank.
4. Sanitize in 2 ounces to 5 gallon solution (200 ppm). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a CLEAN, SANITIZED rack or drainboard to air dry.

LowTemp Warewash Sanitization:

1. Preflush and/or scrape dishes before washing.
2. Rack dishes properly. Place dishes in machine.
3. Wash using recommended warewash detergent for low temperature washing.
4. In rinse cycle, use a recommended rinse additive.
5. Sanitize using this product at 50 ppm. Adjust sanitizer pump to dispense proper solution.
6. Allow dishes to air dry.

Safety Reminder

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is available on our website at www.uschemical.com and is also available by scanning the QR code on the label.

Check with U S Chemical regarding availability and product registration status in your state. See product Reference Sheet or container label for more information.

