

MAXIM[®]

Super San Plus Sanitizing Solution

Features:

Contains 10.0% Sodium Hypochlorite
Highly concentrated
Effective in all temperatures

Description

Formulated to be dispensed through automatic dispensing equipment, this product provides consistent chlorine concentrations for each cycle. This product also makes an ideal sanitizer for many food processing, dairy and water treatment applications.

Directions

RESTAURANTS, HOTELS, MOTELS, NURSING HOMES AND HOSPITALS:

- 1 Sanitize dishes, glassware and silverware, with 5 oz./48 gal. (100ppm).
- 2 Allow all equipment and utensils to air dry.
- 3 No rinse required.
- 4 To aid in controlling mold and mildew in kitchens, hotels, motels, etc. first scrub surface and then wash with 5 oz./48 gal. (100ppm).



Applications

This product is for use in:

- > Food processing plants
- > Commercial laundries
- > Restaurants, hotels, hospitals

Specifications

Color	Straw
Fragrance	Chlorine
pH Range	12.5 - 13.0
Dilution	See label
Density	9.84

Packaging

4/1 gallon	359500-41
5 gallon	359500-05

Product Certifications

EPA: 34750-20002-45745

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