

PERFECT

RTU FOOD SERVICE SANITIZER



DESCRIPTION

This product is the PERFECT product for CIP (clean in place) equipment and surfaces requiring a Quaternary based, no rinse sanitizer. PERFECT has a unique, ready-to-use formula that provides a 200 ppm quaternary compound. Unlike concentrated sanitizer which require you to "mix fresh solutions daily", this formula provides "mix-free" use and reduction of wasted product. Excellent for use in food service, day care, schools, universities, industries and health care setting requiring HACCP compliance. RTU feature provides assurance for proper ppm quat without chemical mixing.

BENEFITS - FEATURES

- * Approved for food contact surfaces
- * Perfect for Clean in Place Equipment
- * 200 ppm quaternary solution
- * No more "mix fresh solutions daily"

ADVANTAGES

- * No Guess Work
- * HACCP compliant

WHERE TO USE

- * Glasses
- * China
- * Silverware
- * Pots and Pans
- * Stove Tops
- * Food work areas
- * Counter tops
- * Chopping blocks
- * Tables
- * Appliances
- * Picnic tables

RECOMMENDED FOR

- * Schools
- * Hospitals
- * Nursing Homes
- * Cafeterias
- * Fitness Facilities
- * Institutions
- * Hotels
- * Restaurants
- * Country Clubs

DIRECTIONS

CLEANING INSTRUCTIONS: For all general cleaning, apply this product using a brush, cloth, sponge or mechanical spray device so as to thoroughly wet surface to be cleaned. For sprayer applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, sponge, mop, or cloth. Excess material must be wiped up or allowed to air dry. Change cloth, sponge or towels frequently to avoid redeposition of soil.

NON-FOOD CONTACT SANITIZER USE DIRECTIONS: For heavily soiled areas, a preliminary cleaning is required. Apply sanitizer to hard, non-porous non-food

contact surfaces to be sanitized. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Treated surfaces must remain wet for 3 minutes. Allow to air dry. Change cloth, sponge or towels frequently to avoid redosition of soil.

FOOD CONTACT SANITIZING DIRECTIONS: Remove gross food particles and soil by a preflush, or pre-scrape and when necessary, presoak treatment. Then thoroughly wash with a good detergent or compatible cleaner followed by a portable water rinse prior to application of sanitizing solution. Apply this product as is to sanitize hard nonporous

surfaces with a brush, cloth, sponge or mechanical spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Rub with brush, cloth, or sponge. Surfaces must remain wet for at least 1 minute. Allow surfaces to air dry. Do not rinse after use as a sanitizer. Change cloth, sponge or towels frequently to avoid redeposition of soil. Change this product at least daily or when this product becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

SPECIFICATIONS

Boiling pointApprox. 212°	PH.. (conc).....7.0	Evaporation Rate (H2 O-1)..... Approx 1
Vapor Pressure (mmhg): N/E	Specific Gravity (H2=1):.....1.000	
Solubility in water:.....Complete	Percent Volatile by Weight..(%).....99%	

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