

# Sanitizer E.S.™

## Low Temperature Dishmachine and Third Tank Sink Sanitization

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

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

### Pack Sizes

<b>057443</b>	4/1 gallon case
<b>057445</b>	5 gallon pail
<b>5918401</b>	55 gallon drum



### Directions For Use

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

**Utensil Sanitization:**

1. Preclean.
2. Wash in first tank using recommended detergent. Rinse in second tank.
3. Sanitize in 2 oz to 5 gallon (200 ppm). Immerse for at least 2 minutes.
4. Place sanitized utensils on a rack or drainboard to air dry.

**Low Temp Warewash Sanitization:**

1. Preflush/prescrape dishes.
2. Rack properly. Place in machine.
3. Wash using recommended detergent.
4. In rinse cycle, use a recommended rinse additive.
5. Sanitize using 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 provided with each container shipped. It is also available on our website or from the distributor.

