



# Sani-Sol

Sanitizing Solution

## DIRECTIONS FOR USE

RESTAURANTS & TAVERNS: After washing with dishwashing detergent and rinsing with clean water, immerse utensils in sanitizing solution prepared by adding 2.5 ounces of **Sani-Sol** with 10 gallons of water to provide 200 ppm available chlorine by weight. Maintain contact with sanitizer for at least 2 minutes and allow sanitizer to drain. Do not rinse utensils with water after treatment. MACHINE DISHWASHING TERMINAL RINSE SANITATION: As a terminal sanitizing rinse for pre-cleaned food utensils, adjust automatic dispensing equipment to provide a sanitizing use solution of 100 to 200 ppm available chlorine by weight according to requirements of Public Health Authorities. Use solution should be tested frequently with a suitable chlorine test kit to ascertain that the rinsate strength does not fall below 50 ppm. In absence of a test kit a starting concentration of 200 ppm should be used. Do not rinse utensils with water after treatment.

## TECHNICAL DATA

Color.....	Yellow
Scent.....	Chlorine
Foaming .....	Low
Solubility in Water .....	Complete
Density (lb/gal) .....	9.46
Flash Point .....	N/A
pH .....	12.8



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