KITCHEN CARE

Sanidine

Dish machine cleaner · Iodine-based glass rinse



SANIDINE is an iodophor glass rinse that can be used in automatic glasswashing machines, hand washing, cleaning of floors, walls, garbage cans, and cleaning of dairies and food processing equipment. SANIDINE has an outstanding performance achieved by the unique combination of ingredients.

- Daily use will prevent milkstone buildup in dairies
- Specially designed for use in glasswashers
- No potable water rinse required if used at 12.5 25 ppm
- Concentrated-low cost use dilution

APPLICATIONS

Glassware Cookware
Silverware Appliances
Dishware Pots & Pans









TECHNICAL DATA

Appearance: opaque

Colour: brown **Foam:** low

Odour: characteristic

pH: acid

Packaging size

4 x 3.78 L

Packaging codes

1100600-4cs





DIRECTIONS

Bulk Milk Tanks: Use SANIDINE daily to prevent milkstone buildup.

- 1. Flush with lukewarm water until all milk is washed out.
- 2. Wash with 100 ppm SANIDINE solution (11 ml/litre)(1.4.oz/US gal) (1:86), brush thoroughly.
- 3. Drain and rinse with potable water.

Food contact surface sanitizing (Dairies, food processing, fish plants):

- 1. Remove organic matter and debris.
- 2.Wash equipment with 25ppm SANIDINE solution (3 mL/litre)(0.35 oz/gallon) (1:426).
- 3. Rinse with potable water.

Barglass washing and low temperature dishwashers sanitizing:

- 1. Remove organic matter and debris.
- 2. Use full strength of 1:1 with water.
- 3. Meter final rinse at 12.5 ppm (no potable rinse required).

NOTE: A suitable concentration/ppm testing method must be available and used regularly to ensure correct sanitizer levels. Sanitized surface must be air dried. Not to be used with other cleaning products unless instructed. Keep away from alkaline and chlorine.

FOR USE IN FOOD PLANTS: All food should be removed or covered prior to use and food contact surfaces are to be thoroughly rinsed with potable water so there will be no contamination of food as a result of its use..

Application:

Bulk Milk Tanks
Food Contact Surface Sanitizing
Bar glass washing
(low temp dishwasher sanitizing)

10.8ml/litre 2.7ml/litre 1:1

STORAGE

Store in corrosive resistant container with a resistant inner liner. Keep only in original container. Store locked up. Store in a dry, cool, well-ventilated place.

SAFE HANDLING

Before usage, ensure employees read and understand the product labels and Safety Data Sheet. Directions for use can be found on the label and the TDS. Employees can find hazard warnings, precautionary statements and first aid procedures on the SDS sheets. SDS are available online at projectclean.com or by calling 1-800-663-9925. Improper use may result in damage or injury.

