

ControlChem[™]

Solution Management




9

No-Rinse
Sanitizer

No-Rinse Sanitizer *Sanitizador Sin Enjuague*

An EPA registered sanitizer for use in restaurants and bars, meat plants, beverage plants, dairies, and food processing locations. This product is intended for use on hard nonporous surfaces such as food processing equipment, utensils, dishes, glassware, silverware, countertops, cutting boards, coolers, food processors, cutlery and much more. Yields a 150-400 ppm active quaternary solution when diluted at .75-2 ounces per 4 gallons of water. No subsequent potable water rinse is allowed. An essential product for complete sanitizing. Effective against Escherichia coli, Escherichia coli O157:H7, Staphylococcus aureus, MRSA, Shigella dysenteriae, Listeria monocytogenes, Yersinia enterocolitica, and more. Fungicidal against Aspergillus niger, and controls mold and mildew at 3 ounces per gallon dilution.

New Dilution Flexibility! This product may now be used in a dilution range of 150-400 ppm (.75-2 ounces per 4 gallons of water), allowing for more flexibility in usage rates and application strength.

New Claims! When used at 1 ounce per gallon use dilution (780 ppm), this product can now be used for institutional laundry sanitizing. Further, residual bacteriostatic activity against odor causing bacteria in laundry may be obtained by using 10 ounces of this product per 100 lbs. of dry laundry. Kills HIV, MRSA, Pseudomonas and more in commercial and institutional laundry when used as directed.

Directions for Use

See product label for complete applications, usage dilutions, procedures, etc. For best results and use-economy, **ControlChem #9 No-Rinse Sanitizer** may be automatically dispensed with proportioning equipment installed and calibrated by your Service Representative.

Safety Reminder

Prior to using this or any cleaning product, make sure employees read and understand the hazard information found on the product label and Material Safety Data Sheet (MSDS). The label and MSDS will also provide information on handling precautions, protective equipment and first aid instructions which might be appropriate for this product.

- ✓ **EPA Registered Hard Surface Sanitizer**
- ✓ **Effective Against a Broad Range of Bacteria**
- ✓ **Sanitizes Dishes, Glassware, Utensils and More**
- ✓ **Ideal for Use in Restaurants and Food Plants**



Technical Specifications

Appearance	Clear Red Liquid
Odor	Characteristic
Alkalinity (as NaOH)	None
pH (1% solution)	>8.0.
Foaming	Moderate
Flash Point	>200°F
Bulk Density	approx. 8.25 lbs./gal.
Solubility in Water	100%
Rinsing	Complete
Chlorine Content	None
Phosphorous as P ₂ O ₅	None
Hard Water Performance	Good
Freeze/Thaw Stability	Complete

Package Size

4x1 gal. case
2x2½ gal. case

Product Code

#09CC41
#09CC25