



Your Complete Foodservice Solution

SHEER

Low Temp Sanitizer

PRODUCT USES

Sanitizer is used during both the sanitizing rinse cycle in low temperature dishmachine and as a no-rinse sanitizer for food service equipment, tableware, table surfaces, soft serve machines and pots.

OPERATOR BENEFITS

- “No Rinse” formulation releases chlorine for fast sanitation.
- Effective sanitization.
- Provides excellent stain removal on china and plastic tableware.
- EPA Registered.

DIRECTIONS FOR USE

For low temperature dishmachines:

Insert sanitizer pickup tube into the container for automatic dispensing.

For manual utensil washing and tableware sanitation in a three (3) tank sink.

1. Scrap and pre-rinse tableware, glasses and utensils into a trash receptacle.
2. Wash with detergent in the first sink compartment.
3. Rinse with clean water in the second sink compartment.
4. Sanitize in the third compartment with a solution of 5 oz. in 10 gallons of water.
5. Test sanitizing solution to maintain the proper chlorine level.
6. Place sanitized utensils on a clean, sanitized surface to dry.

PRODUCT SPECS

Pack sizes:	4/1 Gal., 1/5 Gal.	Color:	Clear/slight yellow
Characteristics:	Non viscous liquid Degrades with age	Odor:	Slight chlorine
Rinsability:	Excellent	Foam:	None apparent
Flammability:	NA	pH use dilution:	7.5 - 9.0
Biodegradable:	Yes	Phosphorous content:	0.0%
		Approvals:	EPA

IMPORTANT OPERATOR INFORMATION

MSDS: Refer to the Material Safety Data Sheet (MSDS) supplied by your distributor for information on emergency response, safe usage, hazards, first aid and proper product handling.

Emergency Response Phone: 1-800-424-9300

Statement of Practical Treatment: If swallowed: Dilute by giving large amounts of water or milk and call a physician.

For eye or skin contact: Flush with cool water for 15 minutes and call a physician.

Product Precautions: **DANGER: CORROSIVE.**

May cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear safety goggles and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

KEEP OUT OF REACH OF CHILDREN.

Shipping Classification: UN 1760, Corrosive Liquid, N.O.S., Class 8, PG III (Contains Sodium Hypochlorite)
CORROSIVE