



TOTAL WORX

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

1. Screw on color coded cap from dispenser.
 2. The sanitizer is then dispensed automatically into the machine.
 3. Replace with new container when empty.
- Contact your Chemical Specialist to calibrate your dispenser.

PRODUCT SPECS

Pack size: 2/1 Gal.

Characteristics: Non viscous liquid

Degrades with age

Rinsability: Excellent

Flammability: NA

Biodegradable: Yes

Color: Clear/slight yellow

Odor: Slight chlorine

Foam: None apparent

pH use dilution: 7.5 - 9.0

Phosphorous content: None

Approvals: EPA

IMPORTANT OPERATOR INFORMATION SDS:

Refer to the Safety Data Sheet (SDS) 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: UN1760, Corrosive, Liquid, N.O.S., CLASS 8, PG III
(Contains Sodium Hypochlorite)
CORROSIVE