



SPECTRUM

DISINFECTANT-SANITIZER-DEODORIZER VIRUCIDE-MILDEWSTAT

Spectrum is a food contact sanitizer for institutional, dairy, food handling and process areas, federally inspected meat and poultry plants, bar and institutional kitchen use

SPECIFICATIONS

- Appearance: Water white liquid
- Odor: Characteristic
- Density (lbs/gal): 8.21
- pH (Conc.): 6.0-8.0
- BRIX Activity (%) : 9
- % VOC: <1% by weight
- % Active quat: 7.5
- Stability: Stable
- Freeze/thaw stability: Protect from freezing
- Shelf life: 1 year minimum

DIRECTIONS

- After precleaning and rinsing hard surface to be sanitized, dilute this product per label directions or set dispensing equipment to that dilution
- Apply solution liberally to all surfaces, thoroughly wetting them
- Allow 10 minutes to work. Do not rinse; allow to air dry

EQUIPMENT LIST

- Applicator gun
- Quat check paper



Available in 2.5 and 55 gallons

RECOMMENDATIONS

- Make a fresh sanitizing solution for each day/shift's application
- Check wetted surfaces and/or sanitizing sink frequently with quat check paper to assure sanitizing activity (150-400ppm)
- Maintain dispensing equipment according to manufacturer's directions

FEATURES AND BENEFITS

- Easy to comply with "no rinse" requirements
- Offers a range of dilutions
- Quaternary sanitizer
- More stable than chlorine types
- High concentration makes for economy in use
- No gagging fumes
- Easy to apply

