

# ALL TEMPERATURE SANITIZER

## Dish Machine Sanitizer

### DISINFECT & PROTECT!

Emulso's **ALL TEMPERATURE SANITIZER** uses a high-performance chlorine-based formula to clean and sanitize hard, nonporous surfaces. Great for use on food contact surfaces and in low temperature dish machines.

- Cleans and Sanitizes Hard, Non-porous Surfaces
- Safe On Food Contact Surfaces



DISINFECTANT | GENERAL PURPOSE SOLUTION | SAFE ON FOOD CONTACT SURFACES



## WHERE TO USE

- HIGH TEMPERATURE DISH MACHINES
- LOW TEMPERATURE DISH MACHINES

## DIRECTIONS

### READ ENTIRE PRODUCT LABEL PRIOR TO USE.

Follow machine manufacturer recommendations when using portion control dispensing system. When used in automatic dispensing equipment, **ALL TEMPERATURE SANITIZER** provides use solution of 50 to 100 ppm available chlorine by weight according to requirements of Public Health Authorities.

## TECHNICAL DETAILS

PART NUMBER	SIZE	PACKAGING	LIQUID COLOR
D16C-4CS	1 GL	4/1 GL CASE	YELLOW
D16C-5G	5 GL	PAIL	YELLOW

**Have a whole lot more to clean?**

Call us today to learn about our line of disinfectants & sanitizers!

**1-877-4-EMULSO**

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