

# MAXIM<sup>®</sup>

## CL-25 Alkaline Sanitizer

### Features:

**Provides 14% Available Chlorine**

**Cleared under the Federal Food, Drug and Cosmetic Act  
for use on food contact surfaces [178.1010(b)(2)]**

### Description

This product is an EPA registered chlorinated alkaline sanitizer. When used as directed, this product provides a 100 ppm active chlorine sanitizing solution. Use this product in your third sink compartment or to sanitize shake and soft serve machines, as well as, kitchen utensils, cooking equipment, and other hard food contact surfaces.

### Directions

- 1 Clean object to be sanitized with a suitable hard surface cleaner and rinse well with potable water. It may be necessary to remove gross filth and heavy soil from surface by pre-scrape, pre-flush and where necessary, a pre-soak treatment.
- 2 Dissolve 1 pack (1/4 oz.) of CL-25 Alkaline Sanitizer per 2 1/2 gallons of water to give a solution containing 100 ppm available chlorine.
- 3 Apply the sanitizing solution to the surface to be sanitized by immersion, flooding, or spraying to wet all surfaces thoroughly.
- 4 Let stand at least one minute.
- 5 Drain and air dry.



### Applications

**This product is for use in:**

- > Kitchens
- > Ice cream machines
- > Three compartment sinks

### Specifications

Color ..... White  
Fragrance ..... Characteristic  
pH Range (1%) ..... 9.0 - 9.5  
Dilution ..... 1 packet / 2.5 gal.  
Density ..... 10.00

### Packaging

100/0.25 ounce packets 042500-60

### Product Certifications

EPA: 45745-10

ESL 022310