

# **MAXIM**

### **Super San Plus** Sanitizer

#### **Features:**

Contains 10.0% Sodium Hypochlorite Concentrated Versatile



Formulated to be dispensed through automatic dispensing equipment, this product provides consistent chlorine concentrations for each cycle. This product also makes an ideal sanitizer for many food processing, commercial laundry, and water treatment applications.



## SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES: RINSE METHOD

- A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm.
- Prepare a 100 ppm sanitizing solution by thoroughly mixing 3 oz. of this product with 20 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 3 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.
- 3 Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.
- Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.



#### **Applications**

#### This product is for use in:

- > Food processing plants
- > Commercial laundries
- > Restaurants, hotels, hospitals

#### **Specifications**

Color	Straw
Fragrance	Chlorine
pH Range	12.5 - 13.0
Dilution	See label
Density	9.84

#### **Packaging**

4/1 gallon	359500-41
5 gallon	359500-05

#### **Product Registration No.**

EPA: 45745-13

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