

MAXIM[®]

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

200/0.25 ounce packets 042500-69

Product Registration No.

EPA: 45745-10

ESL 022310