



SANITIZE

For Restaurant, Bar and Kitchen Use



An effective food-contact surface sanitizer

Safely and effectively sanitizes most hard, non-porous inanimate surfaces without rinsing.

ServClean® Sanitize is designed specifically for food service, food processing plants, dairies, restaurants, bars and institutions where sanitization and deodorization is of prime importance.

ServClean® Sanitize is effective at reducing microbial contamination while being both rinse-free and phosphate free.

Product Use:

- 1. Clean the surface that is to be sanitized.
- 2. Spray a fine mist of ServClean® Sanitize onto the surface.
- 3. Allow solution to contact the surface for at least 60 seconds, no rinsing is required.
- 4. Leave the solution to dry.

Store in a cool dry area, away from direct sunlight and heat to avoid deterioration.

Product Code & Size

Ready-To-Use 29319-6 6 x 946 mL





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