








PRODUCT

	CLEAN QUICK® BROAD RANGE QUATERNARY				
	DESCRIPTION				
	For third-sink sanitizing. Optimized dye level - reduces the risk of potential staining. Disinfects hard, non-porous surfaces (at 563 ppm). Sanitizes without leaving chlorine bleach odours. Quaternary test paper included in every case.				
DISTRIBUTOR - CODE	FORMAT	CASE COUNT	UPC - CODE	DIMENSIONS	
				weight	cube
	Jug	3 x 3,78 L / cs	100-37000-07535-3 / case 0-37000-07535-6 / unit	14.26 kg	0.023 m ³
				36.97 cm x 19.38 cm x 32.38 cm	
PRODUCT IMAGE		RELATED PRODUCTS	COMPONENTS	ACCESSORIES	
		 Joy® MANUAL POT AND PAN DETERGENT  DAWN® MANUAL POT AND PAN DETERGENT	Benzalkonium chloride 5,632 % Octyl decyl dimethyl ammonium chloride 4,224 % Dioctyl dimethyl ammonium chloride 1,690 % Didecyl dimethyl ammonium chloride 2,534 %	 Test strips  Sink fill line stickers Wash-Rinse-Sanitize  Spray Bottles	

APPLICATIONS

-  Pots and Pans
-  Bakeware
-  Grills
-  Dishes

NOTES

- APPEARANCE**
- Pale pink liquid
- ODOUR**
- Slightly sweet
- DIN# REGISTERED NUMBER**
- 02284480

USAGE INSTRUCTIONS

FOOD SERVICE SANITATION

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a solution of 28,5 mL per 20 L of water (200 ppm active) for at least 1 minute (60 seconds) at a temperature of 24°C.
This solution is equivalent to a solution containing 50 ppm available chlorine.
4. Allow sanitized surface to drain and air dry. Do not rinse.

