

# KAY-5<sup>®</sup> Sanitizer Tablets

# RAPID DISSOLVING CHLORINE TABLETS DESIGNED TO SUPPORT HYGIENE EFFECTIVENESS IN FOODSERVICE ENVIRONMENTS

- **Performance:** Suitable for all aspects of surface disinfection: shake/soft serve and ice machines, Blend-In-Cup® (\*) machines, hard surfaces, kitchen utensils and cloths.
- Efficiency: Unit dose tablet sanitizer, ensuring lowest in-use cost. Effective against bacteria in foodservice operations.
- Safety: Easy to use. PPE-free handling.
- Sustainability: Highly concentrated, minimising transport, storage volume and packaging waste.

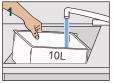
		Conc. %	g /L	
Bactericidal - clean condition	EN1276	0,04	4/10	1 min

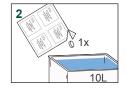


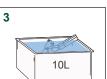




# **USE INSTRUCTIONS**







- **1.** Fill container with 10L of lukewarm water.
- Dissolve 1 tablet in water to prepare a solution containing 100 ppm of available chlorine.
- Immerse items to be sanitized for one minute. Remove and allow to air dry. Potable water rinse may be required by local regulations.

## **SPECIAL NOTES / INFORMATION**

For professional use only!

Safety Data Sheet available for professional users on request.

# SAFETY INFORMATION

Do not mix with any other products. For further information and safety instructions see product label and Safety Data Sheet. Use disinfectant safely. Always read the label and product information before use.

#### **FIRST AID**

For precaution and first aid information, please refer directly to the respective Safety Data Sheet.

# STORAGE CONDITIONS

Store between 0°C and 40°C in original packaging only.

## **PACK SIZE**

4 x 60 x 4g

<sup>\*</sup> Blend-In-Cup® machine is a registered trademark by Manitowoc®