

INO CHEF 3

ino **chef**



DISINFECTANT AND SANITIZER

This disinfectant sanitizer is ideal for kitchens, the food service and transformation industry. It can be used without any danger for common application. The product is great to fight: *Staphylococcus aureus*, *Salmonella choleraesuis*, *Pseudomonas aeruginosa* and *Listeria monocytogenes* when used as per directions.

CHEF 3 is designed for use in hospitals, food plants, restaurants, schools and institutions where disinfection and sanitization is of prime importance. When used as directed, CHEF 3 is formulated to disinfect precleaned inanimate, hard surfaces such as walls, floors, tables and counters.

CHARACTERISTICS

Appearance	Clear liquid
Colour	Colourless to yellow
DIN	02282550
Format(s)	4L
Gravity	0,985 – 1,005
P.C.P	12621
pH	6,5 – 8,5
Solids (% Brix)	11,8 – 14,2%

AVANTAGES

- Fights many types of different bacteria
- Leaves a protective film on surfaces
- Safe for all common applications
- Gross food particles and soil must be removed by a pre-flush, pre-scrub or pre-soak treatment.
- Authorized by the Canadian Food Inspection Agency for use in registered establishments
- Rinse-free when diluted at less than 200 ppm or 2 ml/litre

CODE & FORMAT DISPONIBLE

- 4 L INO-CH3-4, INO-CH3-LA

DILUTION RATE

- Disinfectant with rinse 1:200
- Rinse-free Sanitizer 1:500

 ino solutions.

*LES IMAGES MONTRÉES NE SONT UTILISÉES QUE POUR ILLUSTRATION. LE PRODUIT RÉEL PEUT VARIER EN RAISON DE LA PRÉSENTATION.