Sani-T-10[®]

germicidal cleaner

Sani t 10 was formulated as a disinfectant, sanitizer, algaecide, and deodorizer. It can be used for anything from disinfecting hospital rooms and rinsing bar glasses, to keeping algae growth from occurring in pools. Sani t 10 does not contain cleaning agents, perfumes, or any other additives that can be a problem in food contact areas.



Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



Spartan Chemical Company, Inc. 1110 Spartan Drive Maumee, OH 43537 1-800-537-8990 www.spartanchemical.com

BROAD SPECTRUM DISINFECTANT:

Sani T 10 has been registered with the Environmental Protection Agency as a bactericide, fungicide, and virucide. Sani T 10 has shown excellent acti¬vity against the pathogenic bacteria, Staphylococcus aureus, Salmonella choleraesuis, and Pseudomonas aeruginosa; the pathogenic fungi, Trichophyton interdigitale; and the pathogenic viruses, Vaccina, Influenza A2 (England), Herpes Simplex, and Adenovirus Type 5.

RECOMMENDED FOR USE IN:

SANI T 10's properties make it an especially good product wherever a germicidal rinse is required.

Food Processors, Producers, Bakeries And Breweries

• Sani T 10 can be used to sanitize utensils, storage bins, floors, walls, cold storage areas, milking machines, milk tanks, etc.

Restaurants And Bars

- Use Sani T 10 to sanitize drinking glasses, utensils, storage bins, storage containers, and cold storage areas.
- Sani T 10 will deodorize refrigerators, cold storage areas, and coffee urns.

Motels

 Sani T 10 can be used for kitchen sanitization, destruction of pathogenic fungi in bath areas, algae control in pools, and the sanitizing of glasses used in the rooms.

Private Clubs And Spas

 Sani T 10 destroys pathogenic fungi in locker rooms on floors, walls, benches, and shower.



Distributed by:

Grocery Stores

 Sani T 10 can be used to sanitize food storage bins, cold storage areas, and the meat department.

Hospitals

- Sani T 10 can be used for day to day wet or damp mopping when heavy cleaning isn't necessary.
- Sani T 10 can be used for sanitization in kitchen applications listed above.
- Sani T 10 destroys pathogenic fungi in restrooms, shower stalls, sinks, and commodes.

Schools

- Sani T 10 destroys pathogenic fungi in locker rooms on walls, floors, benches, shower, etc.
- Sani T 10 controls algae growth in pools.
- Sani T 10 can be used for kitchen sanitization.

Clean On The Go 3-Sink Dispensing System

 Sani-T-10 IS now used in the Clean on the Go 3-Sink Chemical Management System. Registered with the EPA, Sani-T-10 is an effective sanitizer for the Food Processing Industry.

See product label for complete directions for use and more applications.

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of this or any Spartan product. If questions remain, consult your employer or a physician. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting www.spartanchemical.com.

SPECIFICATIONS:

pH (Concentrate)- 7.0-7.5 Color - Clear

Stability:

a. Shelf @ 24°C/75°F – One year minimum b. Freeze/Thaw – Freezes and thaws with perfect clarity

EPA Reg. No. 5741-13



Label copy is provided in English. Secondary labels are available in English, French and Spanish...

GUARANTEE: Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture. Use product as directed and read all precautionary statements.