



CAM PRO

Hard Surface Sanitizer

DESCRIPTION

Use this product in: Restaurants, bars, kitchens, cafeterias, schools, fast food chains, food storage areas, food processing plants, supermarkets, and convenience stores.

Use this product on washable hard, nonporous surfaces of: cutting boards, non-wood; choppers, food refrigeration equipment, refrigerated storage & display equipment, tables, chairs, ice machines, food mixers, blenders, counters, stoves, sinks, appliances, refrigerator, and microwave ovens.

DIRECTIONS

Refer to original container label for complete use directions.

Rev 1.0.0.

PRODUCT SPECIFICATIONS

Color:	Colorless
Odor:	Fragrance Free
pH: (Conc.)	8.0 – 11.0
Recommended Dilution:	RTU
Base/Active:	Quaternary ammonium chloride blend
Viscosity:	Water thin
Foam:	Low to moderate
Rinsability:	Not required
Flash Point:	None
Storage/Stability:	1 year
Weight per Gallon:	8.33 lbs/gal.
Freeze/Thaw Stability:	Keep from freezing



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