Ice Machine Maintenance

IMS-III Sanitizing Concentrate

FORMULATED EXCLUSIVELY TO SANITIZE HARD NON-POROUS SURFACES TO ELIMINATE ODORS AND SLIME GROWTHS

- EPA Registered
- Registered in all 50 states
- Controls slime build-up on all hard surface areas
- Bacteria will not grow or multiply
- Controls mold and mildew formation
- Eliminates odor



Description

IMS-III is an economical sanitizer that eliminates odors and slime build-up in all ice machines. This product is a sanitizer designed for general use, in ice machines, ice cream dispensing equipment and other food dispensing equipment.

Application

Sanitize previously cleaned and rinsed non-porous food contact surfaces prepare 200 ppm active quaternary solution by adding 1.6 fluid ounces of this product to 1 gallon of water (8 ounces per 5 gallons of water).

Sanitize ice machines, ice cream dispensing equipment and other food processing equipment, flood the area with solution, making sure to wet all surfaces completely for at least 60 seconds. No rinsing is necessary; air dry and continue with equipment processing. Prepare a fresh solution for each use.

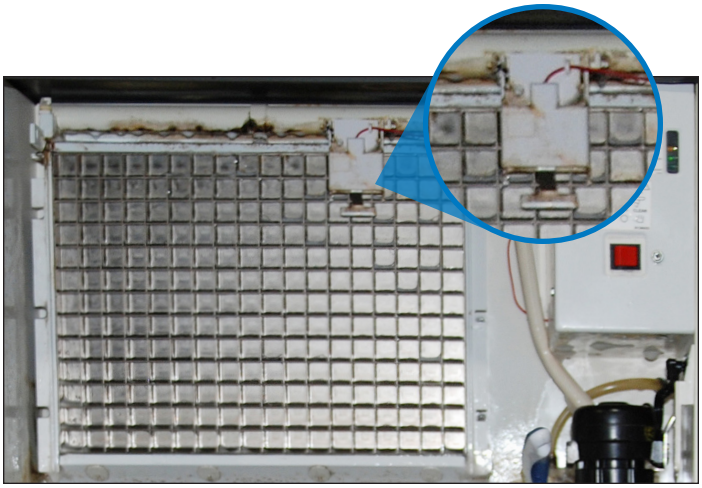
Packaging

16 ounce bottle **4211-34**

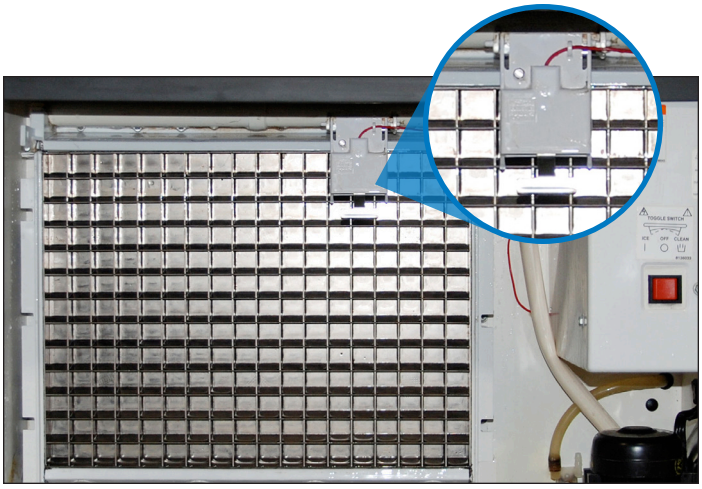
NOTE: This product is not registered for sale in Canada.

Read and understand the product's label and Safety Data Sheet ("SDS") for precautionary and first aid information.

The SDS is available on the Nu-Calgon website at www.nucalgon.com.



Before cleaning ice machine



After cleaning ice machine