Sanitation Station

Multi-Task® System
Dilution Control Systems

This unit automatically dilutes and dispenses concentrated cleaning products in a foaming and/or spraying mode.

Simple, easy to use sanitation system, select a function (foam, rinse, or sanitize), and you're in business. It's that easy!

Features:
· One control selector
· 6 gpm (10.2 lpm) rinse function provides full flow rinse.
· Stainless steel components are resistant to chemical attack.
· Integrated hose rack.
· System delivers effective performance with water up to 140° (60° C).
· Foam gun attachment provides foaming pattern.
· Use with Multi-Clean dilution control super concentrates.

Uses:
·Supermarket meat room
·Bakeries
·Seafood shops
·Delicatessens
·Butcher shops
·Any food prep areas, including kitchens
·Fitness facilities (locker rooms in schools, health clubs)
·Anywhere cleaning and/or sanitizing occurs

Includes:
·Wall Mount Unit
·Tips
·8' water supply hose
·25' solution hose
·Foaming gun
·Concentrate rack
·Instructions

Foaming attachment included

Super Concentrates

12 HD Hi-Foam SC is excellent for removing grease, fats, cooking oils. The super concentrate formula produces long lasting foam for economical cleaning.
Part number 902823

12 HD Hi-Foam SC Degreaser
• Concentrated 1:256 dilution
• Long lasting foam
• Effective grease cutting

10 M-C 10 Sanitizer SC is a highly effective, no-rinse sanitizer recommended in all phases of food processing and in food service. After rinsing with potable water, M-C 10 Sanitizer is used to sanitize. The utensile is then left to air dry. This method ensures proper cleaning and sanitizing.
Part number 902803

10 MC-10 Sanitizer SC
• Concentrated 1:512 dilution
• USDA D2 No rinse sanitizer
• 200 ppm quat in dilution
• Broad spectrum, includes E. Coli, Salmonella

Multi-Clean®
Your Guide to Clean

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