Sanitation Station

This unit automatically dilutes and dispenses concentrated cleaning products in a foaming and/or spraying mode.
Item 421210
3.5 GPM

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 up to 140° (60°C).
· Foam gun attachment provides foaming pattern.
· Use with Multi-Clean 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
· Water supply hose 8’
· Solution hose 25’
· Foaming gun
· Concentrate rack
· Instructions

Spray and Foaming gun item 421015 included. Removable foaming attachment allows for applying HD Hi-Foam to vertical surfaces. On/Off ball valve controls supply of water. Insulated hand grip. Easy garden hose connection.

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

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

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

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