



# 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

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



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