

COMBI RINSE

ENVIROCHEM

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COMBI RINSE is specially designed for removal of Mineral buildups and residual alkalis which lead to bacterial contamination. The equipment should be pre-cleaned with COMBI CLEAN followed by a rinse. A solution of 1-2 oz. per gallon of COMBI RINSE should then be circulated and brushed on all surfaces, followed by a thorough water rinse. COMBI RINSE is suitable for use in an automatic cleaning system when used according to manufacturers instructions.

JIFFY is formulated for multiple cleaning operations. It can be used for manually cleaning such process equipment as stainless steel table tops, counters, food preparation equipment, tanks and piping. It is recommended for removing film and scale deposits on stainless steel.

DO NOT mix with bleach, chlorinated cleaners or anything except water.

PHYSICAL PROPERTIES:

Chemical composition Soil suspending agents,
anti redeposition agents,
standard acid compound,
water treatment agents.

pH 2
pH of 1% solution 3.1
Specific Gravity 1.13 (9.6 pounds per gallon)
Solubility Complete and fast
Rinsing Complete
Viscosity Like water
Foam Moderate
Wetting Ability Good
Phosphoric Acid 1%
Stability 1 Year @ Ambient Temperature

INSTRUCTIONS FOR USE:

Brush Cleaning: Use 1 fl. oz. of COMBI RINSE per gallon of water (8ml/L). Brush until clean and then rinse thoroughly with potable water.

Soak Cleaning: (Stainless steel utensils and other small items.) Use 1 fl. oz. of COMBI RINSE per gallon of water. Soak for ten minutes. Brush if necessary. Rinse thoroughly with potable water.

Hard Water Film Remover: Apply COMBI RINSE at 2-4 fl. oz. per gallon of water. Brush until clean. After 10 minutes, or when surface is clean, flush with potable water.

Ice Machines: The equipment should be pre-cleaned with An alkaline cleaner followed by a rinse. A solution of 2 oz. of COMBI RINSE per gallon of water should then be circulated and brushed on all surfaces. Allow to soak for an additional 10 minutes. Rinse thoroughly with clean water.

Food Service Equipment:

Follow use directions of technical service representative

HANDLING PRECAUTIONS:

CAUTION - WARNING
KEEP OUT OF REACH OF CHILDREN.

Acidic liquid. Contact with skin and eyes may cause severe irritation. Harmful if swallowed. Flood with water if splashed in eyes. Flush with water for 15 minutes and consult a physician immediately. If ingested, drink large amounts of milk, milk of magnesia or gelatin, or if these are not available, drink large amounts of water. Do not induce vomiting. Obtain prompt medical attention.

PACKAGING:

4 /1 gal plastic bottles - 42 lbs net/46 lbs gross
2x2.5 gallon jugs-25lbs net/54 lbs gross