

Redi San RTU Hard Surface Sanitizer (ProClean)

EPA-registered no rinse sanitizer helps prevent cross contamination and the spread of pathogens from tables and counters to employees and guests.

No Rinse Required

- No rinse food contact sanitizer
- Helps prevent contamination which helps ensure health code compliance and help ensure food safety
- Ready-to-use formula requires no measuring or mixing



Redi San RTU Hard Surface Sanitizer (ProClean)

is formulated for use in daily maintenance programs to deliver effective cleaning, sanitizing and odor control. Use Redi San RTU Hard Surface Sanitizer (ProClean) for sanitizing and cleaning of hard surfaces, equipment or utensils in restaurants, bars, or institutional kitchens.

EPA Reg No. 6836-290-1677.



Directions:

1. Apply Redi San RTU Hard Surface Sanitizer (ProClean) to pre-cleaned hard, non-porous surfaces with cloth, mop, sponge or sprayer.
2. Rub with a brush, sponge or cloth. Surfaces must remain wet for 60 seconds.
3. Allow sanitized surface to air dry.

Hard Surface Sanitizer Solutions

PRODUCT	PACK SIZE	MFR #	SHAMROCK #
Redi San RTU Hard Surface Sanitizer (ProClean)	6-32 oz	6101513	4135801

The ProClean experienced and dedicated sales team provide you personalized support to help you run a clean and safe operation.

Call **1 800 35 CLEAN** or visit procleansouthwest.com for more information.

