

# SURFACE + EQUIPMENT SANITISER

## TECHNICAL DATA SHEET | 7185

### SURFACE & EQUIPMENT SANITISER Highly Evaporative No Rinse Sanitiser

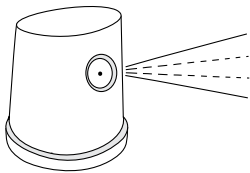
- Ethanol-based surface and equipment sanitiser
- Rapidly evaporates, leaving no residue
- Kills 99.9% of germs, bacteria, fungi and yeasts
- Safe for food handling areas, MPI44 approved
- QAC free, ideal for hard-to-reach surfaces



Safety Data Sheet



#### Standard Conical Spray



**Chemz Food Safe Sanitiser** is a highly evaporative, ethanol-based sanitiser designed for surfaces and equipment in food handling and preparation areas. MPI44 approval allows safe, qualified use in food processing environments. It effectively sanitises both soft and hard surfaces, killing 99.9% of germs and proving effective against a broad spectrum of bacteria, enveloped viruses, fungi, and yeasts. The odourless, fast-drying formula leaves no residue, making it ideal for hard-to-reach areas, conveyor belts, utensils, worktops, machinery and other food contact surfaces. QAC free and non-sticky, it is perfect for maintaining hygiene and compliance in commercial kitchens, food processing, and catering environments.

### CHEMZ SURFACE + EQUIPMENT SANITISER

**CODE:** 7185

**SIZE:** 500ml

**PROPELLANT:** Hydrocarbon

**CONTAINS:** <70% Ethanol

MPI APPROVED C44 (All animal products except dairy)

#### APPLICATIONS:

**PRECAUTIONS:** Read label before use. Keep out of reach of children. Wash hands thoroughly after handling. Gloves and eye protection are recommended. Avoid breathing vapours/spray. Use only in a well-ventilated area. In confined areas, use a respirator. Do not eat, drink or smoke when using this product.

**DIRECTIONS:** Shake can well. HIGHLY FLAMMABLE SPRAY AND VAPOUR. Ensure all electrical equipment is off before applying Surface and Equipment Sanitiser. May affect some plastics or sensitive surfaces, test a small area first if unsure. Keep away from edible products and packaging to avoid contamination. Surfaces must be visibly clean and thoroughly wetted for at least 1 minute, then drained and air-dried. Food contact surfaces must be rinsed with potable water if used otherwise. For hand use, apply only to clean hands; do not use on cuts, grazes, or damaged skin. Evaporation removes the need to dry hands.

- INDUSTRIAL & MANUFACTURING** - Sanitises conveyor belts, machinery and workstations
- TRANSPORT & LOGISTICS** - Sanitises delivery crates, trolleys, handling equipment
- CONSTRUCTION & MINING** - Sanitises canteens, workstations, shared tools
- RURAL & AGRICULTURAL** - Sanitises food prep areas, equipment, storage surfaces
- MARINE & FISHING** - Sanitises processing areas, fish handling surfaces, utensils

#### MANUFACTURED BY:

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#### EMERGENCY CALL:

**0800 764 766**  
**NZ POISON CENTRE (24HR)**



[www.chemz.co.nz](http://www.chemz.co.nz)

