



Environmental Health & Sanitation Chemicals

Technical Data



COOL SAN

LOW TEMP SANITIZER



DESCRIPTION

COOL SAN is a sodium hypochlorite based sanitizer providing sanitation in dishmachines used in commercial and institutional foodservice operations. **COOL SAN** is a buffered (high level of free alkali) product which enhances its stability when compared to other chlorine products. Chlorine content aids in stain removal on plastic and china tableware. The chlorine content also provides soil removal in wash cycle. **COOL SAN** is safe for use on stainless steel, glass, china, porcelain and plastic. Not recommended for use on sterling silver, silver plate or other corrodible soft metals.

SPECIFICATIONS

Appearance	Clear yellow liquid
pH	12.4
pH of 1% solution	9.4
Specific Gravity	1.104 (9.16 lbs/gal)
Caustic	Present
Solubility	Complete & Fast
Available Chlorine	6% (600 ppm in 1% solution)
Stability	180 days @ Ambient Temps
Metal Safety	Not safe for use on corrodible soft metals

USES / BENEFITS

- **Extremely economical**
- **Saves Time, Saves Money**
- **Contains stabilizers**
- **Aids in stain removal**
- **Very effective sanitizer**
- **Helps remove soil during wash**
- **Works even in harder water conditions**
- **Automatically dispensed**
- **No mess, no fuss**
- **Protects your investment**
- **Safe on stainless steel, glass, china, porcelain, and plastic**

PRECAUTIONS

Keep out of reach of children
Contains chlorine. 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.

DIRECTIONS FOR USE

This unique product is formulated to be dispensed through an automated injector system, assuring the lowest possible use cost.

COOL SAN is to be automatically injected during beginning of "final rinse" portion of machine operating cycle. Use approximately 4 to 7 cc's per gallon of water to achieve a level of approximately 50 to 100 ppm available chlorine as measured with Chlorine Test Kit. Consult local sanitation regulations for specific requirements.

MANUAL SANITIZING RINSE FOR GLASSES, DISHES AND UTENSILS

1. Scrape and pre-flush articles to be washed.
2. Wash with recommended North Woods® products.
3. Rinse with potable water.
4. Sanitize by immersion in **COOL SAN** solution using approximately 1 ounce to each 4 gallons of water (100 ppm) available chlorine. Immerse all utensils for at least two minutes or for contact time specified by governing sanitation regulations. Test periodically with Chlorine Test Kit. When solution depreciates to 50 ppm available chlorine, discard.
5. Air dry on clean drainboard.

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