

StoneCutter™

No-Rinse Acid Cleaner-Sanitizer

Before use, consult product label for directions on preparation of use solutions and cleaning procedures.

Food Contact Surface Sanitizing: This product is an EPA registered acid cleaner-sanitizer for use in restaurants, fast food operations, food processing plants, meat and poultry processing plants, cheese factories, milk processing plants and dairies. Designed for use on washable hard, nonporous surfaces including appliances, blenders, bottling equipment, coffee pots, food processors, ice machines, kitchen equipment, refrigerators, Slurpee® machines, utensils and similar surfaces and equipment. May be used at 1 oz. per 4 gallons of water or comparable dilutions which yield 150 ppm active quat. A preliminary cleaning is required before sanitizing. In federally inspected meat and poultry plants and dairies, food products and packaging must be removed from the room or carefully protected. Surfaces must remain wet for at least 1 minute, then allowed to drain and air dry. No potable water rinse is allowed. An essential product for food processing and foodservice operations. Effective against *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica*, *Shigella dysenteriae*, *Staphylococcus aureus*, *Vibrio cholerae* and *Yersinia enterocolitica*, and more.

Directions for Use

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Consult the label for this product before use to determine dilution, application and cleaning procedures. The label will also contain detailed efficacy information, i.e., a list of bacteria against which this product is effective, and the dilution level and contact time required to achieve effective sanitizing. Also consult the label for precautionary statements, first aid, environmental hazards, handling, storage and disposal information.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.crown-chem.com.



Technical Specifications

Appearance	Colorless Liquid
Odor	Characteristic
pH (1% solution, 22°C)	<2.0
Foaming	High
Flash Point	None
Bulk Density (lbs/gal, 22°C)	9.75 ±0.1
Stability Range	40-100°F
Free Alkalinity (as Na ₂ O)	None
Solubility (in H ₂ O, 22°C)	100%
Phosphate Content (as P)	None

Product Number

33932
33941
33905
33955

*Squeeze and pour bottles

Packaging

4x32 oz. case*
4x1 gal. case
5 gal. pail
55 gal. drum