



Customer Service: [1-888-GO-BETCO](tel:1-888-GO-BETCO)
Equipment Tech Support [1-877-856-5954](tel:1-877-856-5954)
8AM - 5:30PM EST, Monday - Friday

SYMPPLICITY™ SANIBET™



Technical Specifications	
Color	Pink
Fragrance	None
pH	6-9
Warranty	1 year
EPA Reg. No.	6836-266-4170

Multi-Range & Broad-Spectrum Sanitizer Disinfectant Deodorizer

This EPA approved broad range disinfectant & sanitizer delivers correct sanitizing at a range of 150-400 ppm, allowing the sanitizing solution to adapt to varying water pressure situations while maintaining compliance with health department regulations. Multi-Range Sanibet is a virucide & a bactericide which also Kills 99.99% of food service organisms- Listeria, E-Coli, and Salmonella. A versatile product used a disinfectant and used to sanitize serving ware, utensils, pots & pans, and food processing equipment. It can also be used for disinfecting floors and walls. Safe on glass It is a complete, chemically balanced disinfectant, sanitizer that is effective even in the presence of hard water as Virucidal, fungicidal and bactericidal. Highly concentrated, this product provides a low-end use cost per gallon. Multi-Range Sanibet has a red color indicator which provides visual confirmation of use.

Features

Recommended for use in hospitals, nursing homes, schools/colleges, commercial and industrial institutions. This product disinfects all hard-non-porous surfaces and is safe to use on Aluminum, Glass, Stainless Steel, Chrome, Metal, Plastic, Vinyl, Mirrors, Windows, Floors, Desks, Countertops and Bathroom Fixtures.

NSF International Certified for use in all regulated food processing and food service environments Versatile- Sanitizes food processing equipment, glassware, and silverware.

Concentrated-Use as little as 1/4 oz per gallon of water

for sanitizing Multi-Range Quat 150-400 ppm

No rinse required when used as directed as a sanitizer

Use in Electrostatic Sprayers for full 360-degree sanitization (follow sprayer & chemical use instructions) It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Virucidal Efficacy

Human Corona Virus	Hepatitis B Virus(HBV)	Hepatitis C Virus(HCV)	Herpes Simplex 1	Herpes Simples 2
✓	✓	✓	✓	✓
HIV-1 (Associated with Aids)	Influenza A (H1N1)	SARS Associated Human Coronavirus	Adenovirus Type 5	Adenovirus Type 7
✓	✓	✓	✓	✓
Norovirus (Norwalk virus) - Feline calicivirus	Canine Distemper	Vaccinia	Avian Infectious Laryngotracheitis	Avian Influenza Virus (H5N1)
✓	✓	✓	✓	✓
Feline Calicivirus	Infectious Bronchitis (Avian IBV)	Laryngotracheitis virus	Marek's Disease virus	Newcastle's Disease virus
✓	✓	✓	✓	✓
Pseudorabies virus				
✓				

Bactericidal Efficacy

Burkholderia cepacia	Campylobacter jejuni	Corynebacterium ammoniages	Escherichia coli	Escherichia coli (O157:H7)
✓	✓	✓	✓	✓
Klebsiella Pneumoniae	Listeria Monocytogenes	Pseudomonas aeruginosa	Salmonella enterica	Salmonella typhi
✓	✓	✓	✓	✓
Shigella Dysenteriae	Shigella sonnei	Staphylococcus aureus	Staphylococcus aureus (MRSA)	Staphylococcus aureus (CA-MRSA)
✓	✓	✓	✓	✓
Vibrio cholerae			Yersinia enterocolitica	
✓			✓	

Fungicidal Efficacy

Aspergillus Niger	Trichophyton mentagrophytes
✓	✓

Disinfection Directions:

Add 3 oz. of this product per 5 gallons of water (**4 ML per 1-liter water**) to disinfect hard, nonporous surfaces.

Recommended to be used as a **Hospital disinfectant** for the above mentioned disinfection of hard and non-porous surfaces, It is suitable to spray on aluminum, glass, stainless steel, chrome, metal, plastic mirrors, windows, floors, desk, countertops and or bathroom fixtures.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge, or cloth. Do not breathe spray. Note: For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. For Use on Finished Floors: To limit gloss reduction use this product at 3 oz. per 5 gallons of water. Apply with a damp mop or auto scrubber.

For disinfection, the treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry.

For School, Restaurant, Food Handling and Processing Areas, Bar, and Institutional Kitchen Use. Add 3 oz. of this product per 5 gallons of water (**4 ML per 1-liter water**) for sanitation in food service areas.

This product kills 99.99% of Foodservice Germs E. coli, Salmonella, and Listeria. This product is an effective sanitizer at 200 ppm active quat for use on food contact surfaces in 500 ppm hard water against: Campylobacter jejuni, (**Community Associated**)

Methicillin-Resistant Staphylococcus aureus, Escherichia coli, Escherichia coli O157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella enterica, Shigella sonnei, Staphylococcus aureus, Staphylococcus aureus Methicillin-Resistant - MRSA, Yersinia enterocolitica and Vibrio cholerae.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. When used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas and exercise facilities, this product is an effective fungicide against Trichophyton mentagrophytes the athlete's foot fungus. Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Rinse food contact surfaces such as counter tops, tables, picnic tables, exteriors of appliances and / or stove tops with potable water prior to reuse. Do not use on glasses, dishes, or utensils as a disinfectant. For heavily soiled areas, preclean first. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

To Disinfect/Sanitize Clothes /fabric:

For sanitizing clothes use 4 ml simplicity Sanibet Multirange per 1 kg of fabric load.

In washing machine add Symplicity Sanibet Multirange to the last rinse at 4 ml per kg of the fabric load.

To Disinfect hospital wear, first soak in a solution of Symplicity Sanibet Multirange at 4 ml per kg load for 15 min thereafter proceed further for washing.

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS

For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces. Prior to application, remove gross food particles and soil by a pre-flush, or pre- scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. Articles too large for immersing, apply a use-solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, or coarse sprayer. Surfaces must remain wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use- solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge, brush or coarse spray.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR 180.940 (a) (IN A THREE COMPARTMENT SINK):

Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil. Thoroughly wash articles with an appropriate detergent or cleaner. Rinse articles thoroughly with potable water. Sanitize by immersing articles with a use-solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing. Remove immersed items from solution to drain and then air dry. Non-immersed items must be allowed to air dry. Do not rinse.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil. Thoroughly wash equipment and utensils in hot detergent solution.

Rinse utensils and equipment thoroughly with potable water. Sanitize equipment and utensils by immersion in a use solution of 1 oz. of this product per 5 - 2 gallons of water (150 -ppm active quat) for at least 60 seconds at a temperature of 24°C. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1 oz. of this product per 5 - 2 gallons of water (150 - 400 ppm active quat) by rinsing, spraying, or swabbing until thoroughly wet. Allow sanitized surface to drain and air dry. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

Scrape and pre-wash utensils and glasses whenever possible. Wash with a good detergent or compatible cleaner. Rinse with potable water. Sanitize in a solution of 1 - 2 oz. of this product per 4 gallons of water (200 - 400 ppm active quat). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes. Place sanitized utensils on a rack or drain board (to air-dry). Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted. NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

Available In:

4 - 1 Gal. Bottles Item #23704-00
4 Gal. Pail Item #23705-00
2.5 Gal. BIB Item #23725-07
4 - 2 L Fast Draw Item #23747-07
2 - 2 L Fast Draw Item #237B2-00

4- 1 Gal. Bottles Item #23704-07
2.5 Gal. BIB Item #23725-00
4 - 2 L Fast Draw Item #23747-00
55 Gal. Drum Item #23755-00