



No Rinse Sanitiser

Description

Suma® J512 J-Fill™ is a sanitiser for use on pre-cleaned hard surfaces, chopping blocks, walls, floors and food preparation equipment. Suma® J512 J-Fill™ is ideal for use as a rinse free sanitiser for supermarkets, butchers shops, bakeries, delicatessens, produce departments, bars, restaurants, institutional kitchens and food processing plants.

Features

- Quaternary ammonium chloride based.
- Sanitises pre-cleaned surfaces.
- No rinsing is necessary when diluted as instructed.
- Suitable for use on all hard surfaces.
- Non perfumed.

Benefits

- Broad spectrum sanitiser.
- Can be applied via many methods i.e. sink, bucket or spray.
- No rinse formula reduces recontamination.
- Highly concentrated thus very economical in use.
- Very stable and no odour.

Application areas

- Hospitality
- Lodging
- Healthcare
- Food Service



**Diversey**TM**suma**[®]**J512 J-Fill**TM**K4**

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Directions for use:

Remove all food products from area. Clean surfaces with an appropriate cleaning program using Suma[®] Break Up J-FillTM.

Manual Sanitising:

1. Fill clean container with Suma[®] J512 J-FillTM diluted with potable water.
2. Apply liberally to the surface to be sanitised.
3. Allow contact time of 3 minutes.
4. Let surface air dry.
5. Prepare new solution daily.

Spray Sanitising:

1. Using spray equipment, apply liberally to all washable surfaces.
2. Allow to contact surface for 3 minutes.
3. Let surface air dry.

Do not mix with detergents or other chemicals. Direct contact with prescribed goods must be prevented and treated surfaces adequately drained before processing operations resume.

Technical data

Appearance	Clear, dark pink liquid	pH (neat)	6.0 – 8.0
Dilution	1:512	Specific gravity (20°C)	0.995

The above data is typical of normal production and should not be taken as a specification.

Product	Pack size	SKU Code	Availability
Suma [®] J512 J-Fill	2 x 2.5L	HH15471	AU & NZ

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.
Store in original container. Avoid extremes of temperature and humidity.

Product compatibility

Under recommended conditions of use, Suma[®] J512 J-Fill is suitable for use on most materials commonly encountered in the kitchen.

Safety Reminder

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use, and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDSs are available online at www.diversey.com or by calling Toll free: Australia, 1800 647 779 or New Zealand, 0800 803 615.

For additional information, please contact us at:
Diversey Australia Pty Ltd Toll free: 1800 647 779, Diversey New Zealand Ltd Toll free: 0800 803 615 www.diversey.com.

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