

Meet BIOTREXX 247™ Antimicrobial

For Plant Manufacturing, Food Processing, Office and Retail Facilities



Provides bacteriostatic barrier with no need to re-apply for 30 days



- The missing link in your current cleaning protocol
- Works between cleanings
- Protective barrier reduces risk of bacterial load on frequently touched, high-risk surfaces

- Forms a shield on treated surface providing freshness protection between cleanings
- Environmentally friendly, non-toxic, non-leaching and residual antimicrobial treatment

- Fast and convenient spray and wipe application
- Cost of coverage less than .01¢ per sqf, on-site application when applied electrostatically
- EPA Registered for use on all food contact surfaces, including: slicers, conveyor belts, food prep areas, shopping carts and more

Molchem™ Antimicrobial Checkstand Products are treated with a bacteriostatic, fungistatic (mold and mildew), and algistatic activity that provides freshness, reduces surface deterioration, and microbiologically induced corrosion or as an Antimicrobial Preservative to preserve finished food contact articles.

www.molchemclean.com | 2532 Waldorf Court NW | Grand Rapids, MI 49544 | 1-800-729-2358 | MADE IN THE U.S.A

