

NewEraSeal™ Finest Sealer

Finest Sealer™ will reduce maintenance costs and extend the life of your food contact surfaces and non-food contact surfaces for an immediate appearance enhancement and long-term return on investment thanks to the photocatalytic oxidation antimicrobial, superhydrophobic, and deodorizing properties of the product.

NewEraSOS has successfully utilized photocatalytic oxidation technology. This imparts a protective bacteriostatic, fungistatic, and algae static coating for the surface to prevent deterioration and discoloration caused by fungi, prevents algae growth, and inhibits the growth of odor-causing bacteria.

Features

- Water-based
- Non-flammable
- Non-toxic
- Non-abrasive
- Does not affect pH
- Does not etch surfaces
- Does not add weight or dimension
- Does not harden or discolor
- No silicones, PTFE's, oils, waxes
- No VOC's
- Viable to 350 degrees C
- Does not harden
- Enhances shine and matte finishes
- Ozone safe

Benefits

- Passed FDA 21CFR175.300 food contact surface test
- Surfaces remain clean and are easy to maintain after sealer treatment.
- Protect surfaces between disinfecting and reduces Adenosine Triphosphate (ATP) scores.
- Reduction of labor cleaning time.
- Eliminates mineral deposits/build-up on surfaces, including stainless steel.
- Rejuvenate stone and hard surfaces to bring out original color and luster.
- Resists both oil and water.
- Extends the life of your surfaces and reduces maintenance costs.
- Can protect the internal venting of exhaust hoods to reduce the frequency of deep cleaning.
- Eliminate odors.



- **Size:** 1-gal, 2/1-gal, 4/1-gal, Pails, Drums, and Totes
- **Appearance:** White liquid
- **Fragrance:** Sweet Lemon
- **pH:** 7.0-8.0
- **Flash Point:** Same as Water
- **Storage:** Between 40° F and 110° F
- **Compliance:** Full VOC – Non-pollutant for air, water, soil



Buy it today. Contact us at:

www.NewEraSOS.com

888-637-6760

NewEraSOS™
Scientific Optimal Solutions