

## Fast Acting Food Service Rinse fluid

### FEATURES

- Special surfactant blend
- Superior rinsability
- Removes rinse water quickly

### BENEFITS

- Helps control spots on all ware
- Prevents streaking
- Enhances drying

### RECOMMENDED USES

For institutional high temperature mechanical warewashing use only.

### SPECIFICATIONS

**Color** : Green

**Scent/Odor** : None added

**Character** : Clear, slightly viscous liquid

**Foam** : High

**pH use dilution** : 6.5-7.0

**Phosphorus content** : 0.0%

**Approvals** : cRc



### IMPORTANT

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is provided with each container shipped. It is also available on our website or from the distributor.

### PRODUCT DIRECTIONS

#### EQUIPMENT TO USE

Recommended warewash rinse injector.

#### DIRECTIONS TO USE

1. Pre-flush and/or scrape dishes before washing.
2. Rack dishes properly. Place dishes in machine.
3. Wash using a recommended mechanical warewash detergent. Concentration will vary due to environmental conditions. Should maintain 150°-160°F (66°-71°C) wash temperature.
4. For rinse cycle, use MIRAGE. Be sure rinse injector is working properly. Should maintain 180°-190°F (82°-88°C) rinse temperature.
5. Allow dishes to air dry.

### PACKAGING

This product is available in 5 gallon pails (063829).