



1 pot n' pan

Ultra Active® pot n' pan is a highly concentrated, superior performing product. It quickly cuts through the heaviest amounts of grease and fat while providing long lasting suds. This product provides food service personnel a quick, efficient way to wash heavily soiled dishware, providing labor savings and cost reduction.

Specifications	
Color	Gold
Scent/Odor	Lemon
Character	Clear, viscous liquid
Foam	High
pH Use Dilution	6.0 - 8.0
Phosphorus Content	0.0%
Approvals	cRc

Pack Sizes	
064868	2/1500 mL cases

Directions For Use

Equipment: Ultra Active™ specialties dispensing system.

USE DILUTION: 1 ounce to 30 gallons of water.

1. Pre-flush ware to be cleaned. Lukewarm water works best.
2. Adjust the detergent dispenser properly to dispense 1 oz. of product to 30 gallons or more of warm water.
3. Fill first tank with warm water (80-120 °F) to the proper level and depress the Ultra Active Specialties detergent dispenser button to dispense product into sink. Wash. (Tank #1)
4. Rinse with clean water. (Tank #2).
5. Sanitize using a recommended sanitizer, preferably Ultra Active Quat Sanitizer. (Tank #3) 6. Air dry. NEVER TOWEL DRY. Store dishware in a clean, dry, protected place to prevent contamination before use.

Product SDS



Scan the QR code with your mobile device to view the SDS for this product!

Safety Reminder

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 available on our website at www.uschemical.com and is also available by scanning the QR code on the label.

