

MANUAL POT & PAN DETERGENT

FEATURES

- High suds
- · Excellent grease cutting
- Mild to hands
- · Safe on all ware
- Institutional Strength
- Totally Enclosed Dispensing (TED™)

BENEFITS

- · Long lasting cleaning
- · Saves time and labor
- Employee acceptance
- · No corrosion
- Low use cost
- · Eliminates spill hazard

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RECOMMENDED USES

First tank sink and light duty equipment cleaning.

SPECIFICATIONS

Color:GoldpH use dilution:6.5-8.0Scent:LemonPhosphorus content:0.0%Character:Clear, viscous liquidApprovals:cRc, RBS

Foam : High

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

PRODUCT DIRECTIONS

EQUIPMENT TO USE

MiniMax docking station, abrasive pad and stiff brush.

DIRECTIONS TO USE

USE DILUTION: 1 ounce to 10 gallons. DO NOT MIX WITH ANYTHING BUT WATER. 1. Pre-flush ware to be cleaned. Lukewarm water works best. 2. Wash in a solution of 1 ounce of product to 10 gallons of warm water (110°-120°F). (Tank #1) 3. Rinse in clean water. (Tank #2) 4. Sanitize with a recommended sanitizer. (Tank #3) 5. Air dry, never towel. Store dishes in a clean, covered place.

PACKAGING

This product is available in 2/3100 mL cases. (4954821)

