

Fiesta

Manual Pot & Pan Detergent



Fiesta is for use in food service areas. At 1 ounce to 1 gallon of water, it will eliminate those unwanted food soils, such as grease, oil, and fat that are commonly found on soiled kitchenware. This mild product does not harshly affect hands, as other products of this type may. This product provides a clean, fresh scent, long lasting suds and spotless kitchenware.

Specifications

Color	Pink
Scent/Odor	Floral
Character	Clear, viscous liquid
Foam	High
pH Use Dilution	7.0 - 8.0
Phosphorus Content	0.0%
Approvals	cRc, RBS

Pack Sizes

057478	4/1 gallon case
057480	5 gallon pail



Directions For Use

Equipment: Jug or pail pump, wall pump or faucet feeder, abrasive pad or stiff brush, recommended automatic dispensing system.

Use Dilution: 1 ounce to 1 gallon.

1. Pre-flush ware to be cleaned. Lukewarm water works best.
2. Wash in a solution of 1 ounce of product to 1 gallon of warm water (110°-120°F), depending on soil. (Tank #1)
3. Rinse in clean water. (Tank #2)
4. Sanitize, using a recommended sanitizer. (Tank #3)
5. Air dry, NEVER TOWEL. Store dishware in a clean, dry, protected place to prevent contamination before use.

Product Demo



Scan the QR code with your mobile device to view an instructional video featuring 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.

