

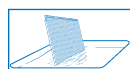


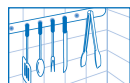
PRODUCT

|   | <b>CLEAN QUICK® CHLORINATED SANITIZER AND CLEANER</b>   |   |  |                                |                      |
|--|---|---|--|--------------------------------|----------------------|
|  | <b>DESCRIPTION</b>  |   |  |                                |                      |
|  | <p>A Sanitizer and Cleaner Combined with Hard Water Sequestrants. For use in sanitizing and cleaning soft serve machines and flat surfaces in the Food Service industry. Formulated to help prevent milk stone.</p> |   |  |                                |                      |
| DISTRIBUTOR - CODE   | FORMAT  | CASE COUNT  | UPC - CODE   | DIMENSIONS                     |                      |
|  |   |   |  | weight                         | cube                 |
|  | Tub   | 3 x 4.5 kg  | 100-37000-02580-8 / case<br>0-37000-02580-1 / unit                                     | 14.73 kg                       | 0.022 m <sup>3</sup> |
|  |   |   |  | case = length x width x height |                      |
|  |   |   |  | 49.37 cm x 16.84 cm x 26.04 cm |                      |
| PRODUCT IMAGE  |   | RELATED PRODUCTS  | COMPONENTS   | ACCESSORIES                    |                      |
|  |   |  <p>CLEAN QUICK®<br/>BROAD RANGE<br/>QUATERNARY SANITIZER</p> | <p>ACTIVE INGREDIENT :</p> <p>Sodium dichloro-s-triazinetriene dihydrate<br/>6.25%</p> |                                |                      |

NOTES



Flat foodservice surfaces



Utensils



Soft serve machines

**APPEARANCE**  
- White granules

**ODOUR**  
- Slight chlorine

USAGE INSTRUCTIONS

Scoop packed inside tub measures 14.2 grams of Sanitizer & Cleaner.

**TO CLEAN SOFT SERVE MACHINE AND EQUIPMENT:**

1. Empty freezer and mixer;
2. Fill mix hopper with cold water and rinse through freezer;
3. Add 42.5 grams of Sanitizer & Cleaner to 11.4 litres of HOT water;
4. Stir until all powder is dissolved;
5. Pour this solution into mix hopper and operate about 5 minutes, then drain.

**TO SANITIZE SOFT SERVE MACHINES & EQUIPMENT:**

1. Rinse after cleaning, as explained on the left;
2. Then sanitize with a fresh solution of 100 ppm of available chlorine (14.2 grams to 8 litres of water);
3. After making sanitizing solution according to above instructions, test the solution for ppm of chlorine;
4. Pour this solution into mix hopper and operate for at least 1 minute or for the time specified by local ordinances;
5. Drain and allow to air dry.

