



J-Fill®

Application Procedures



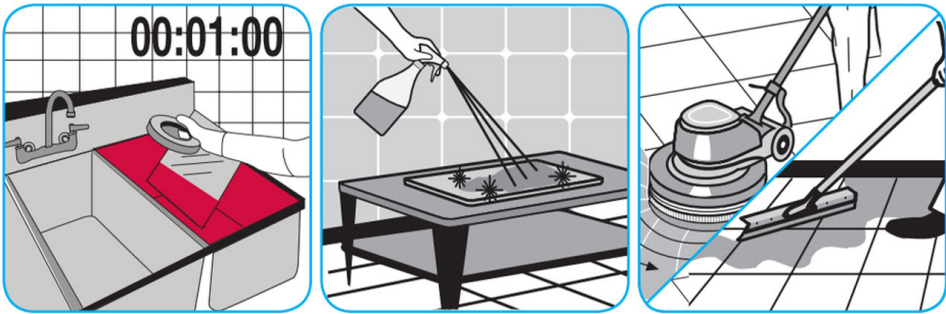
Use Pan-Clean™/MC General Purpose Pot and Pan Detergent to clean pots, pans, utensils, glassware and other equipment.



Dilute with hot water. Soak pots, pans, utensils, glassware and other equipment for 5 to 10 minutes. Scrub to remove grease and other food soils. Rinse thoroughly with potable water.



Use J-512™/MC Sanitizer to sanitize washable hard, non-porous surfaces.



Apply use-solution to washable hard, non-porous surfaces: dishes, glassware, silverware, cooking utensils and plastic and other non-porous cutting boards. Spray or immerse objects for 1-2 minutes. Allow to air dry. See product label for complete directions.



Use Suma® Break-Up® SC Heavy Duty Foaming Grease-Release Cleaner to clean food contact surfaces, including machinery, walls and floors.



To clean floors, apply by mop or brush and scrub. Rinse thoroughly with hot water. Wear long rubber gloves for manual cleaning. To clean equipment, soak parts. Use brush or sponge as necessary. Rinse.

Questions: 1-800-558-2332

Always wear personal protective equipment.