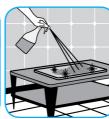


Application Procedures

Use Suma® Final StepTM/MC 512 to sanitize washable hard, non-porous surfaces.









Use Surface 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.











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

Use Suma® Multi-Purpose Cleaner Degreaser to clean and degrease all kitchen surfaces.

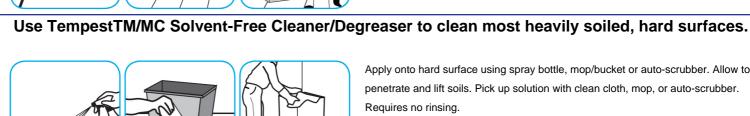


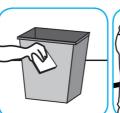




Spray onto surface. Allow to penetrate and lift soils. Scrub with a brush if needed. Rinse thoroughly with potable water. For food contact surfaces, follow with a









Apply onto hard surface using spray bottle, mop/bucket or auto-scrubber. Allow to penetrate and lift soils. Pick up solution with clean cloth, mop, or auto-scrubber. Requires no rinsing.





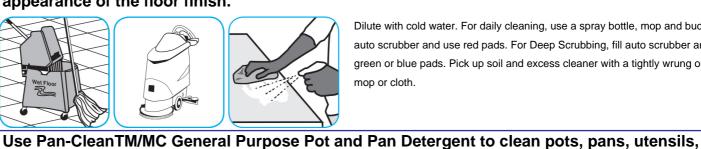


Spray onto surface. Wipe with a clean cloth or towel.









Dilute with cold water. For daily cleaning, use a spray bottle, mop and bucket or fill auto scrubber and use red pads. For Deep Scrubbing, fill auto scrubber and use green or blue pads. Pick up soil and excess cleaner with a tightly wrung out cleaning mop or cloth.







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.

Questions: 1-800-558-2332

Always wear personal protective equipment.