

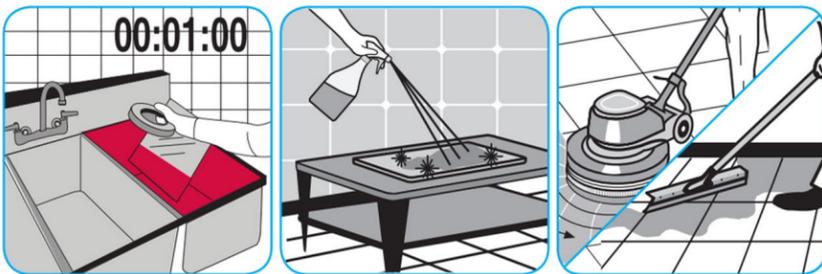
J-Fill® Application Procedures

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.

Use Glance® NA Glass and Multi-Purpose Cleaner to clean mirror, chrome and glass surfaces.



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

Use Oxivir® Plus Disinfectant Cleaner Concentrate to clean and disinfect hard, non-porous surfaces.



Apply use solution. Let stand for 5 minutes. Wipe or allow to air dry.

Questions: 1-800-558-2332

Always wear personal protective equipment.