

Application Procedures



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 Pan-CleanTM/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.



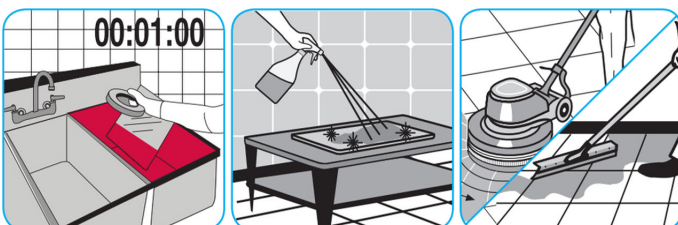
Use Emerel Multi-Surface Creme Cleanser to remove stubborn spots, build-ups, scuffs, grease, rubber marks and soapscum without scratching the surface.



Shake bottle well and squeeze product directly onto surface or on to wet cloth, sponge, or brush. Loosen soil with rubbing action, rinse. For a bright shine, polish with soft dry cloth. Can be used on porcelain, ceramic, stainless steel and other washable surfaces. Do not use on natural wood.



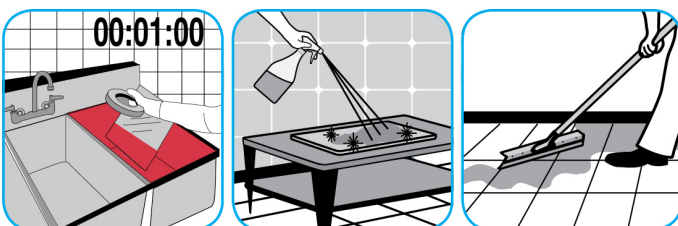
Use J-512TM/MC Sanitizer to sanitize washable hard, non-porous surfaces.



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



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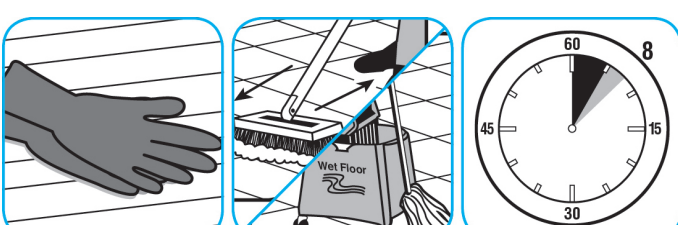
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Questions: 1-800-558-2332

Always wear personal protective equipment.