PINK POT & PAN DISH DETERGENT

Pink Pot & Pan is a detergent specifically designed for the manual washing of pots, pans, dishes, utensils, and kitchen equipment. It features rich, long lasting suds, excellent grease cutting ability and produces outstanding results. It is mild on hands and pleasantly scented for regular kitchen use.

DIRECTIONS FOR USE

Directions for Use:

1. Pre-flush ware to be cleaned. Lukewarm water works best.
2. Wash in a solution of 1 ounce of product to 1 gallon of warm water (110° - 120° F.) (Tank #1)
3. Rinse with clean water. (Tank #2).
4. Sanitize using a recommended sanitizer (Tank #3).
5. Air Dry. NEVER TOWEL. Store dishware in a clean, dry, protected place to prevent contamination before use.

Please consult your Restaurant Direct sales Representative or call 1-817-760-1899 for additional use directions.

GENERAL PRODUCT INFORMATION

Description: Concentrated Pot and Pan Detergent

Safety: Keep product stored in original container, in an upright position, with container tightly closed. If swallowed, rinse mouth - Do Not induce vomiting. If on skin, wash with water - remove contaminated clothing. If inhaled, remove person to fresh air - administer artificial respiration if not breathing. If in eye, flush eye continuously with water - remove contacts and continue flushing with water. Seek medical assistance if symptoms persist. Dispose of contents/container according to local/regional regulations. For Chemical Emergency, spill, leak, fire, exposure, or accident, contact: Chemtrec (day or night) - Within USA and Canada - 1-800-424-9300.

Packaging: 1 Gal. (3.8L) Case Contents: 4 x 1 Gal (15.2L)

Product #: 64090

See Safety Data Sheet (SDS) for a complete listing of hazards, precautions, first aid statements, storage and handling information.

AMERICAN CHEMICAL SYSTEMS

AMERICAN CHEMICAL SYSTEMS

Manufactured by:

AMERICAN CHEMICAL SYSTEMS II, LLC
2520 South Sheridan St.
Wichita, Kansas 67217 • 800-889-3489
http://americanchemicalsystems.com/

POT AND PAN DETERGENTS