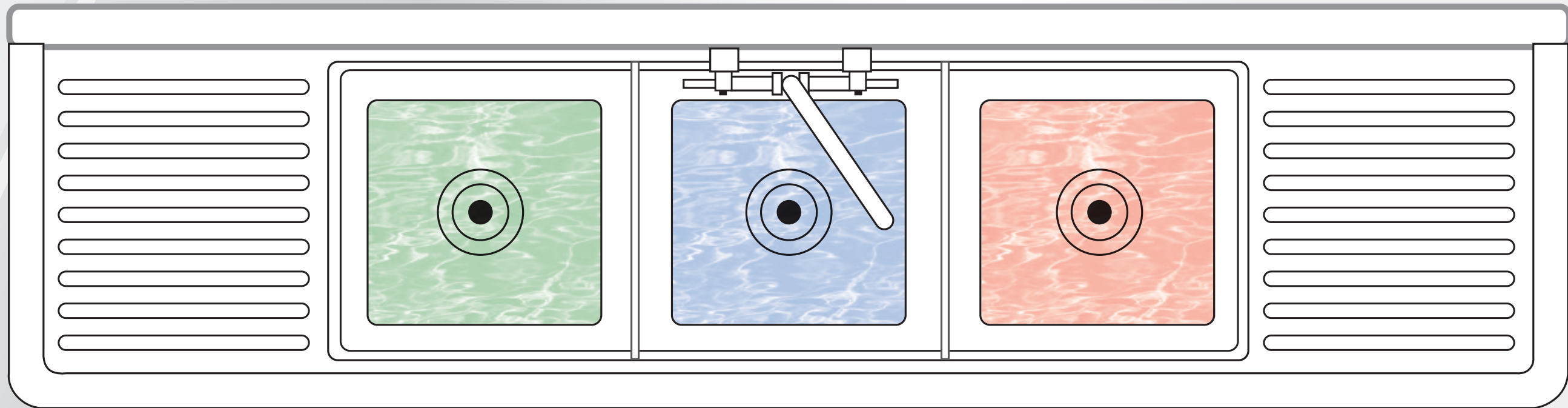




Keeping Your 3-Bay Sink Clean



STEP1 WASH

Wash pre-scraped dishes in water that is at least 110°F, with ServClean® Dish HD.

STEP2 RINSE

Rinse dishes in as high a rinse temperature as possible without burning your hands. At least 110°F

STEP3 SANITIZE

Leave dishes in 75°F minimum quaternary (200ppm) sanitizing solution for at least 60 seconds. Check dispensed solution at least daily to ensure proper mixing.

AIR DRY

Allow cleaned, rinsed and sanitized dishes to air dry. Do not wipe with a towel.

For Service, Call:

at ()

Using your
Quaternary
Test Strips:



1. Remove single test strip from sealed container.
2. Dip end with test area into room-temperature diluted sanitizing solution.
3. Compare color of test end to chart on container.
4. Call for service if color does not indicate a mix of AT LEAST 200ppm.