

Panel "A"

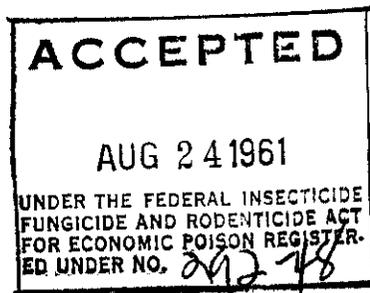
FARM

DIRECTIONS FOR USE.

AS ACID DETERGENT

K-SAN may be used effectively to follow or alternate with an alkaline detergent wash to prevent mineral deposits or milkstone as follows:

1. Pre-rinse equipment thoroughly.
2. Brush-wash equipment with solution of 1 ounce K-SAN to 1 gallon of hot water (125°F.).
3. Rinse equipment thoroughly with tap water and allow to drain.
4. Sanitize by flushing equipment with a solution of 1 ounce of K-SAN to 1 gallon of water or with a sodium hypochlorite solution at 200 ppm available chlorine. All equipment and surfaces should be exposed to the sanitizer for a period of 2 minutes. Apply by flush, spray or fogging.



Panel "B"

DAIRY AND FOOD PROCESSING EQUIPMENT

To follow or alternate with an alkaline detergent wash, use K-SAN to prevent mineral deposits or milkstone.

1. Rinse equipment with clean lukewarm water immediately after use. Flush thoroughly to remove all loose material.
2. Wash with K-SAN at 1 ounce to 1 gallon of water and brush all surfaces with a proper brush.
3. Rinse thoroughly with hot water (145°F.).
4. Sanitize just before using equipment with K-SAN at 1 ounce to 1 gallon of water or with Liquid Sodium Hypochlorite at 200 ppm available chlorine for a period of not less than 2 minutes. K-SAN may be applied by flush, spray or fogging.

ACCEPTED
8-29-61
UNDER THE FEDERAL PESTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
UNDER NO. 292-48

Panel "C"

SYSTEMATIZED SANITATION all over the nation!

KLENZADE

ACID SANITIZER

K-SAN

formula S-15

ACTIVE INGREDIENTS:	
Orthophosphoric Acid	21.00%
Dodecyl benzene sulfonic acid, sodium salt	78.75%
INERT INGREDIENTS:	
(Contains a non-ionic detergent)	0.25%
TOTAL	100.00%

ACCEPTED

AUG 24 1961

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
ED UNDER NO. 292-48

Panel "D"

INSTITUTIONAL APPLICATIONS

DISHES, GLASSES AND UTENSILS

1. Wash in appropriate Klenzade detergent.
2. Rinse in clean water.
3. Sanitize using K-SAN at a concentration of 1 ounce to 1 gallon of hot water for a period of 2 minutes.
4. Air dry--DO NOT TOWEL

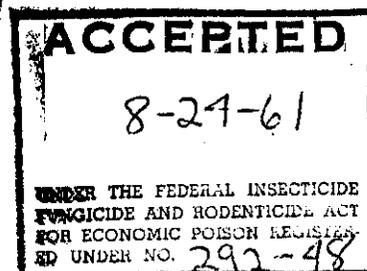
NOTE: If final rinse tanks are limed, clean them thoroughly with either Ster-Kleen or Flash-Klenz before starting the K-SAN program.

FOOD SERVICE EQUIPMENT

1. Clean slicers, mixers, grinders, etc. thoroughly with compatible Klenzade detergent.
2. Rinse in clean water.
3. Sanitize with a solution of 1 ounce of K-SAN to 1 gallon of hot water. All equipment and surfaces should be exposed to the sanitizer for a period of not less than 2 minutes.
4. Air-dry--DO NOT TOWEL

COUNTER CLOTHS AND HANDS

Rinse frequently in a solution of 1 ounce of K-SAN to 1 gallon of water. Use freshly made solutions.



Panel "E"

TABLE OF PROPORTIONS

Dilutions	Sanitizer
1 oz. K-SAN to 1 gallon of water	200 ppm
3 oz. K-SAN to 2 gallons of water	300 ppm
2 oz. K-SAN to 1 gallon of water	400 ppm

CAUTION:

In case of accidental contact with eyes, wash with water for 10 to 15 minutes. Get medical attention.

Avoid contamination of foods.

Do not mix with chlorine sanitizers.

Use in recommended dilutions.

Manufactured Exclusively By
KIENZADE PRODUCTS, incorporated
BELOIT, WISCONSIN.U.S.A.

Net Content. . U.S.Gallon

