

ACCEPTED

APR 12 1974

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
UNDER NO. 5389-6

DIRECTIONS

MILK SHAKE OR FREEZER UNITS

Night Cleaning

1. Remove hopper cover and mix feed assembly. Draw off all remaining product.
2. Thoroughly rinse hopper and freeze chamber with COLD water until clear.
3. Dissolve one packet of KAY-5 in a bucket with two and one-half gallons of warm water.
4. Pour one-half of solution into hopper and thoroughly brush hopper and feed tube as solution enters freeze chamber. Run beater for two minutes.
5. Drain and follow with warm water rinse.
6. Disassemble unit and brush all parts carefully with remainder of cleaning solution. Rinse completely with warm water and store in a clean area to air dry.

Sanitizing Start-up

Just before start-up, sanitize assembled machine with one packet of KAY-5 dissolved in two and one-half gallons of COOL water (100 ppm of chlorine). Run machine for one or two minutes, making certain all surfaces are contacted by sanitizing solution. Drain thoroughly.

DO NOT RINSE

(Note: Consult local ordinances for possible variation in procedures).

KAY-5

SANITIZER-DETERGENT

Chlorine sanitizing and cleaning agent for milk shake machines and kitchen utensils.

Active Ingredients

*Sodium Dichloro-s-Triazinetrione	-----	6.0%
Dodecyl Benzene Sulfonic Acid	-----	3.0%
Trisodium Phosphate	-----	15.0%
Inert Ingredients	-----	76.0%
TOTAL	-----	100.0%

*3.36% available chlorine

DANGER

KEEP OUT OF REACH OF CHILDREN

Read first aid statement and other precautions on side panel.

Net Weight - 6 lbs. 4 oz.
(100-1 oz. Packets)

MANUFACTURED BY
KAY CHEMICAL COMPANY

300 SWING ROAD
GREENSBORO, NORTH CAROLINA

EPA REG. NO. 5389-6

Discard empty packets in safe place.

DIRECTIONS

KITCHEN UTENSILS

1. Thoroughly scrape or rinse all loose food soils.
2. Wash with a suitable detergent, being certain that crevices are thoroughly cleaned.
3. Rinse with clean hot water until all soil and detergent are removed.
4. Determine water volume in your sink and then immerse utensils in correct sanitizing solution for one to two minutes. Follow local ordinances. Remove utensils and place on a clean rack to air dry.
5. In the event the KAY-5 solution exceeds 100 ppm available chlorine, the food handling or processing equipment must be rinsed with potable water before being placed back in use.

DILUTION TABLE

No. of Packets	Amt. of Water	ppm of Available Chlorine
1	2 1/2 gals.	100
2	5 gals.	100
4	10 gals.	100
6	15 gals.	100

NOTE: Double above quantities to obtain 200 ppm available chlorine.

DANGER: Keep out of reach of children. Harmful if swallowed. May cause burns or eye damage. Do not get in eyes, on skin, or on clothing. Avoid contamination of food.

FIRST AID: In case of contact, flush thoroughly with water; for eyes, get medical attention. If swallowed, drink milk, raw egg whites, gelatin solution; or if these are not available, drink large quantities of water. Call a physician.

Do not use in combination with soap, detergent, or other chemicals. Do not mix with ammonia.

NOTE: Flip Up — 1 oz. Packet Labeling Underneath

**KAY-5
SANITIZER-DETERGENT**

**Chlorine sanitizing and cleaning agent
for milk shake machines and kitchen
utensils.**

DANGER

KEEP OUT OF REACH OF CHILDREN

**See label on outer carton for first aid
directions and precautions.**

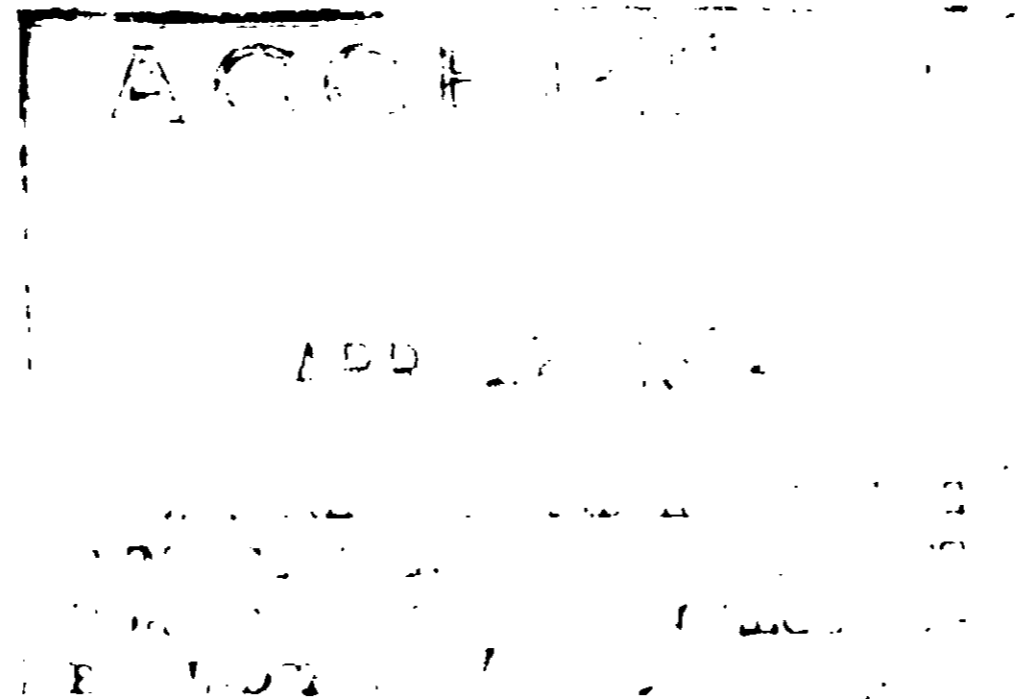
Discard empty packet in safe place.

Manufactured by

KAY CHEMICAL COMPANY

300 SWING ROAD

GREENSBORO, NORTH CAROLINA



APR 27 1974
F. T. D.

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TOTAL ----- 100.0%

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NET WEIGHT - 1 oz.

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