

PH 30 5389-6

1021

**DIRECTIONS FOR USE**

It is a violation of federal law to use this product in a manner inconsistent with its labeling.

**SHAKE AND SOFT SERVE MACHINES  
CLEANING PROCEDURE**

- 1 Remove mix from the machine. If to all health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
- 2 Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
- 3 Prepare a cleaning solution of KAY-5 by dissolving 1 packet in 2 1/2 gallons of lukewarm water.
- 4 Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the "Wash" cycle and allow to remain on for five minutes.
- 5 Drain the solution from the machine. Turn machine to the "Off" position.
- 6 Remove and completely deassemble all machine parts (door, blades, pump, etc.).
- 7 Brush wash all disassembled parts in a suitable detergent in a clean sink.
- 8 Rinse thoroughly with clean running water.
- 9 Sanitize parts by immersing for at least 1 minute in a fresh KAY 5 solution (1 packet dissolved in 2 1/2 gallon lukewarm water).
- 10 Remove parts and allow to air dry.
- 11 Repeat the cleaning procedure for machines with two freezing cylinders.

**SANITIZING PROCEDURE**

- 1 Following manufacturer's instructions, reassemble the machine.
- 2 Prepare a sanitizing solution by dissolving 1 packet of KAY-5 in 2 1/2 gallons of lukewarm water.
- 3 Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for 5 minutes.
- 4 Drain the solution from the machine. Turn machine to the "Off" position.
- 5 Repeat the sanitizing procedure for machines with two freezing cylinders. **DO NOT RINSE.**

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

**STORAGE:** Keep product dry in tightly closed container when not in use. Store in a cool, dry well-ventilated area away from heat or open flame.

**DISPOSAL:** Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

**CONTAINER DISPOSAL:** Place completely empty packets and cans in trash collection or dispose in a sanitary landfill or incinerator.



**SANITIZER**

Chlorinating sanitizer for shake machines, soft serve machines and kitchen utensils.

Active Ingredients:

Sodium Dichloro-s-Triazinetrione Dihydrate*	6.0%
Inert Ingredients	94.0%
<b>TOTAL</b>	<b>100.0%</b>

\*3.36% available chlorine

**KEEP OUT OF REACH OF CHILDREN**

**WARNING**

Read first aid statement and other precautions on side panel.

Net Weight - 7 lbs. 13 oz. (3.54 kilograms)  
(125 - 1 oz. packets)

Manufactured by  
**KAY CHEMICAL COMPANY**  
GREENSBORO, NORTH CAROLINA 27409  
EPA REG. NO. 5389-6  
EPA EST NO. 5389-NC-1

**ACCEPTED**  
SEP 10 1991  
Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 5389-6

**DIRECTIONS FOR USE**

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**KITCHEN UTENSILS AND EQUIPMENT**

1. Scrape or rinse all loose food soils.
2. Brush wash with a suitable detergent.
3. Rinse thoroughly with clean hot water.
4. In a clean sink, prepare a sanitizing solution of KAY-5 (100 parts per million available chlorine) in lukewarm water according to dilution table. Immerse utensils or equipment for 1-2 minutes. Remove and drain. **DO NOT RINSE.** Place on a clean surface to dry. Follow local health ordinance.

**NOTE:** To sanitize previously cleaned stationary equipment and other hard, non-porous food contact surfaces, flood the surface with the sanitizing solution, or apply with a clean cloth, sponge or spray, making sure to completely wet all surfaces for at least 60 seconds. Let air dry. Follow local health ordinances.

**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

**FIRST AID:** If swallowed, drink large quantities of water. Call a physician immediately. If on skin, brush off excess chemical and flush skin with cold water. If irritation persists, get medical attention. If in eyes, flush with cold water for at least 15 minutes. Get medical attention.

**PRECAUTIONARY STATEMENTS**

Warning: Causes eye and skin irritation. Do not get in eyes, on skin or on clothing. Harmful if swallowed. Avoid contamination with food.

**PHYSICAL AND CHEMICAL HAZARDS**

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

For medical emergency information call 1-312-942-5569

**BEST AVAILABLE COPY**