

CARTON LABEL

M30 5389-6

1071

543

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 nuts from the machine. If local health codes permit return, place nuts in certified return container & return in refrigerated cooler.
2. Run 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 disassemble all machine parts (door, blades, pump, etc.)
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
8. Rinse thoroughly under 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 gallons of 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.)

Store clean wiping cloths in a solution of 1 packet per 2 1/2 gallons of lukewarm water to keep them in a sanitary condition.

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 cartons in trash collection or dispose in a sanitary landfill or incinerator.

200/1 OZ PKTS



SANITIZER

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

Active Ingredients:

Sodium Dichloro-s-Triazetrione Dihydrate 60%

Inert Ingredients 94.0%

TOTAL 100.0%

*3.36% available chlorine

KEEP OUT OF REACH OF CHILDREN WARNING

Read first aid statement and other precautions on side panel.

Net Weight - 12 Lb 8 Oz (5.7 Kg)

200/1 Oz Packets

Manufactured by
KAY CHEMICAL COMPANY
 GREENSBORO, NORTH CAROLINA 27409
 EPA REG. NO. 5389-6
 EPA EST NO. 5389-11C-1

ACCEPTED
 with COMMENTS
 In EPA Letter Dated:
 JUN 3 1982

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended for this pesticide registered under EPA Reg. No.

5389-6

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KITCHEN UTENSILS AND EQUIPMENT

1. Scrape or rinse off 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 ordinances.

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 | Am't of Water | ppm of Available Chlorine |
|----------------|---------------|---------------------------|
| 1 | 2 1/2 gals | 100 |
| 2 | 5 gals | 100 |
| 4 | 10 gals | 100 |

PRECAUTIONARY STATEMENTS:

CAUTION: Harmful if swallowed. Avoid contact with eyes.

FIRST AID: If swallowed, drink large quantities of water. Call a physician immediately. In case of contact immediately flush eyes with plenty of water. Get medical attention if irritation persists.

PHYSICAL AND CHEMICAL HAZARDS

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

For medical emergency information call 1-312-942-5969

KAY CHEMICAL COMPANY
 Greensboro, NC 27409

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