

PanTastic

CLASSIFICATION

Concentrated Pot & Pan Detergent

PRODUCT DESCRIPTION

Heavy duty, nonphosphate, high sudsing liquid pot and pan detergent offers excellent grease cutting. Available in three convenient sizes with fresh citrus scent.

USE

FOR FOOD PLANT AND INDUSTRIAL USE ONLY

DO NOT MIX WITH ANYTHING BUT WATER

Presoaking: Use 2 U.S. fl. oz. of *PanTastic* per 3 U.S. gallons (5 ml/L) of warm water. Scrape off soil from pots and pans. Place items in presoak solution and let stand until soil loosens.

Pot and Pan Washing: Cookware or utensils and other surfaces subject to direct contact with food are to be thoroughly rinsed with potable water prior to reuse.

Sink One – Fill sink using 1 U.S. fl. oz. of *PanTastic* per 10 U.S. gallons (0.8 ml/L) of hot water (110°-120°F/43°-49°C). Adjust amount of product up or down according to soil loads.

Sink Two — Immerse pots and pans in clean water. Remove and let excess water run back into sink.

Sink Three — Fill sink with warm water (75°-100°F/24°-38°C). Use an appropriate Ecolab sanitizer for a sanitizing rinse, following directions on label. Let air dry. Do not wipe. Follow local health department regulations for rinsing.

Consult your Ecolab Specialist for specific use directions.

For Service or additional information, call 1-800-35-CLEAN (352-5326)

PHYSICAL AND CHEMICAL PROPERTIES

PhysicalState	Liquid. [Liquid.]
Color	Blue. [Dark]
Odor	Floral
pH	6.8 to 8.5 [Conc. (% w/w): 100]

Compositional information:

Water	7732-18-5
Coco DEA	68603-42-9
Sodium Lauryl Ether Ethoxy Sulfate	68585-34-2
Sodium Lauryl Sulfate	68585-47-7
Sodium Chloride	7647-14-5

% P Formula ingredients contain no Phosphorus

PACKAGING / PRODUCT NUMBERS

Size Available	Product Number
4 - 1 U.S. gal/3.78 L	12963
5 GAL/18.9 L	12971
9 – 32 OZ	13003