

Dispensing System

A maintenance-free manual warewashing program that delivers accurate dilution without the need for equipment or permanent water connection.

Features & Benefits

- Consistently dispenses accurate solution
- Eliminates need for manual dosage
- Closed packaging
- No installation/equipment costs
- Eliminates down time
- Minimal training
- Easy-to-use
- Less packaging
- Reduces chemical waste

Applications

- An innovative manual warewash system



Directions for Use:

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

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

FOOD CONTACT SURFACE SANITIZING DIRECTIONS

Prior to application, remove visible food particles and other soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

FOOD CONTACT SURFACE SANITIZING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, RESTAURANTS, AND BARS DIRECTIONS (REGULATED BY 40 CFR § 180.940(a)(c)):

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils, and other similarly sized food processing equipment in a solution of 0.25 - 0.5 fl. oz. of this product per 5 gal. of water (0.05 - 0.1 fl. oz. per gal. of water) (200 - 400 ppm active quat) (or equivalent use dilution) for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

For articles too large for immersing, apply a use solution of 0.25 - 0.5 fl. oz. of this product per 5 gal. of water (0.05 - 0.1 fl. oz. per gal. of water) (200 - 400 ppm active

quat) (or equivalent use dilution) to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device. For spray applications, spray 6 - 8 inches from surface. Avoid breathing spray. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE RECOMMENDATIONS FOR CLEANING AND SANITIZING:

Thoroughly wash equipment and utensils in a hot detergent solution. Rinse utensils and equipment thoroughly with potable water.

Sanitize equipment and utensils by immersion in 0.25 - 0.5 fl. oz. of this product per 5 gal. of water (0.05 - 0.1 fl. oz. per gal. of water) (200 - 400 ppm active quat) (or equivalent use dilution) for at least 1 minute at a temperature of at least 75°F. For equipment and utensils too large to sanitize by immersion, apply use solution of 0.25 - 0.5 fl. oz. of this product per 5 gal. of water (0.05 - 0.1 fl. oz. per gal. of water) (200 - 400 ppm active quat) (or equivalent use dilution) by rinsing, spraying, or swabbing until thoroughly wetted for 1 minute. Allow sanitized surfaces to adequately drain and then air dry before contact with food. Do not rinse. Prepare a fresh solution daily or when visibly dirty.

AUTOMATED DILUTION SYSTEM INSTRUCTIONS:

Remove cap from empty container. Fill empty container with a freshly prepared use solution. Replace cap. Place correct use-dilution label on newly filled container.

Technical data		Suma® Supreme Pot and Pan Detergent	
Certifications		Kosher, Halal	
Color/Form		Clear dark blue, liquid	
Dilution Ratio		1:2500	
pH		6.5 (Concentrate) / 6.0 (Use Dilution 1:2500)	
Scent		Floral	
Shelf Life		2 years	
Technical data		Final Step™/MC Sanitizer (U.S.)	
Certifications		Kosher, NSF, Halal	
Color/Form		Clear red, liquid	
Dilution Ratio		1:2500	
EPA Reg. No.		10324-96-70627	
pH		7.0 (Concentrate) / 7.0 (Use Dilution 1:2500)	
Scent		Quaternary	
Shelf Life		2 years	
Technical data		Suma® Final Step™/MC Sanitizer (Canada)	
Certifications		Kosher, Halal, LONO	
Color/Form		Clear red, liquid	
Dilution Ratio		1:2500	
pH		7.0 (Concentrate) / 7.0 (Use Dilution 1:2500)	
Scent		Quaternary	
Shelf Life		1 year	
Product	Pack size	Dilution	Product code
Suma® Supreme Pot and Pan Detergent	1 x 2.5 L / 2.64 Qt. Optifill™/MC Containers	1:2500	94977476
Final Step™/MC Sanitizer	1 x 2.5 L / 2.64 Qt. Optifill™/MC Containers	1:2500	101105267
Suma® Final Step™/MC Sanitizer	1 x 2.5 L / 2.64 Qt. Optifill™/MC Containers	1:2500	101103441

Safe handling

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use; and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDS are available online at www.diversey.com or by calling 888.352.2249. Improper use or dilution may result in damage to surfaces and may result in health and physical hazards that match those of the concentrate.