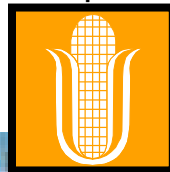
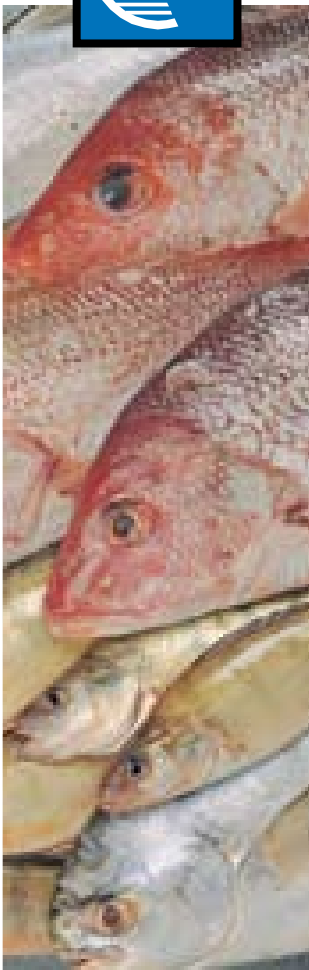


Systems Sanitation Science For The Food Chain

Meat, Poultry, Seafood, Dairy and
Other Food Processors



A broad line of cleaners, degreasers, CIP (clean in place) cleaners, sanitizers, drain treatments and appropriate application equipment specifically designed to assist the prevention of food-borne illness.





Spartan's

For over 50 years Spartan has earned wide recognition for its high quality, high performance products. Spartan Research and Development Laboratories are GLP compliant (Good Laboratory Practices). FDA (Food & Drug Administration) regulated products are manufactured in CGMP production facilities (Current Good Manufacturing Practices). All products are extensively field-tested to meet the ever-changing needs for improved sanitation in the Food Industry. Spartan products are so good, they're guaranteed!

Energy Efficient

Many of Spartan's cleaners, degreasers and sanitizers perform well in hot, warm or cold water. This is extremely important in meat, seafood and other food processing operations where reduction of high energy costs can positively impact the operating budget.

Compliance with Regulations

Spartan production facilities are FDA registered. All products are developed to assist compliance with the Food Safety Inspection Service (FSIS), the Food Quality Protection Act, FDA Food Code Book, OSHA, and other guidelines.

Economy

Formulated to minimize labor time, Spartan products are concentrates. They provide in-use cost economies and overall cost reduction.

In addition, application specific dispensing systems are available to reduce labor time and to deliver product in accurate dilution.

Employee Training

Clear, concise product labeling in English and Spanish, charts, videos, and product application procedures are just a few of the many ways Spartan assists employee training.

Technical Support

Local distributor sales consultants and 70 highly-trained Spartan Regional Managers are readily available for field support and to solve your problems. For immediate access to Spartan Customer Service Representatives and Spartan technicians, simply call 1-800-537-8990.

Environmental Commitment

Spartan products conform to or surpass strict guidelines of the Environmental Protection Agency, Clean Water Act, Volatile Organic Compounds Regulations and Occupational Safety and Hazard Administration. Phosphate free. Biodegradable. Ozone-friendly. VOC compliant. Spartan products are packaged in recyclable, reusable and/or disposable containers.

Recent reports of E. coli, salmonella, listeria, cryptosporidium and cyclospora outbreaks in the meat, poultry, vegetable and fruit processing industries have resulted in tragic loss of life, serious public concern and tremendous loss of profits.

This situation presents a new paradigm for food processors...the need to implement more effective food safety functions and comply with FDA and other performance-oriented standards, i.e., the Hazard Analysis and Critical Control Points (HACCP) Systems that regulate the meat and poultry industries while maintaining minimal operating costs.

Spartan's Systems Sanitation Science Program for the Food Chain includes all the essential elements needed to ensure a clean, sanitized facility. It provides products, equipment, appropriate procedures and worker-hygiene visual aids to prevent direct product contamination or adulteration and assist the elimination of food-borne bacteria.

Index

Chlorinated Degreaser™.....	3
LFC®.....	4
Peroxy Protein Remover, Cleaner & Whitener™.....	4
Freezer Cleaner FP.....	5
Caustic Cleaner FP.....	6
Foaming Caustic Cleaner FP.....	7
High Acid Cleaner FP.....	8
Foaming Acid Cleaner FP.....	9
SparCHLOR®.....	10
Acid Sanitizer FP.....	10
Sani-T-10®.....	11
PAA Sanitizer FP™.....	12
Sani-Tyze®.....	12
Foam Additive FP.....	12
Food Grade Machine Lubricant.....	13
E2 Hand Wash & Sanitizer™.....	13
Lite'n Foamy® E2 Hand Wash & Sanitizer.....	13
Hand Cleaner Dispensers.....	14
Consume® POW.....	14
Consume® LIQ.....	14
Consume® Drop-in-a-Drain.....	15
Application Equipment.....	16 & 17
3-Sink Chemical Mgmt. System.....	17 & 18
Clean on the Go® Dispensing Options.....	18
Accessories.....	19
Charts & Training Programs.....	19



Chlorinated Degreaser™



FOAMING, CHLORINE-BASED DEGREASER

A heavy-duty concentrated liquid formulated with bleach and high alkalinity to quickly remove carbonized and fatty proteinaceous soils, such as blood stains, from floors, walls and food processing equipment.

☞ Kosher and Pareve

National Sanitation Foundation (NSF) Registered "A1"

Canadian Food Inspection Agency (CFIA) Accepted

Chlorinated Degreaser™ offers the following user benefits:

BLEACH CLEANING ACTION

Chlorinated Degreaser is formulated with sodium hypochlorite to provide fast cleaning action, and quick protein removal and destaining of white plastic cutting boards, counter surfaces, etc.



GREASE CUTTING ALKALINITY

High alkalinity adds extra heavy-duty cleaning and degreasing power as buffered alkaline components react with fats (saponification) to emulsify, suspend, and remove fatty soils, greases, oils, and carbonized soils.

HIGH FOAMING AIDS GREASE RELEASE

Specially selected foam builders extend cleaner contact time. Animal fats, grease and blood roll away with a quick rinse. Leaves no insoluble residues on floors or equipment.

SURFACE SAFE

Contains sodium silicates to protect most metal surfaces. When used as directed, during normal cleaning cycles, Chlorinated Degreaser is safe to use on aluminum, galvanized steel and stainless steel surfaces. Prolonged contact may discolor metal trim, plastic laminate, countertops and other surfaces harmed by bleach.

FORMULATED WITH ENVIRONMENTAL NEEDS IN MIND

No butyl. No dyes. No perfume. Nonflammable. Chlorinated Degreaser has no VOCs (Volatile Organic Compounds). Contains biodegradable surfactants.

VERSATILE

Works well in hot or cool, hard or soft water. A special "booster" ingredient in Chlorinated Degreaser neutralizes even very hard water.

ECONOMICAL

Used at the recommended 1:20 dilution (6 oz./gal. of water), Chlorinated Degreaser is economical and competitively priced.

Specification Data

Total Active Ingredients — 14.5%
 Specific Gravity — 1.15 @ 24°C/75°F
 Density — 9.57 lbs./gal. @ 24°C/75°F
 Viscosity — 40-50 cps.
 pH (Concentrate) — 13.0-13.5
 Flash Point (Cleveland Open Cup) — none
 Solvents — none
 Stability —

- Shelf @ 24°C/75°F — 1 year minimum
- Accelerated @ 49°C/120°F — 30 days minimum. Storage at increased temperatures will accelerate the reduction of hypochlorite content.
- Freeze/Thaw — 3 cycles

Miscibility — complete

Rinsability — complete

Contains biodegradable surfactants
 Butyl free

Packaging

Chlorinated Degreaser is packaged in DOT-approved, 275-gallon disposable totes; recyclable HDPE (High Density Polyethylene) 55, 30, 15-gallon drums; 5-gallon pails; gallons, four per case. Label copy is provided in English and Spanish. Secondary labels are also available.

Non-Chlorinated Degreaser Options:

Inspector's Choice® Clinging, foaming grease release cleaner.

Tough on Grease Non-butyl, water soluble cleaner/degreaser for Industry and Food Service.

DFP-32 General purpose cleaner for use in all areas of food processing, handling and service.

LFC®

LOW FOAMING CHLORINATED DEGREASER

High alkalinity and sodium hypochlorite form the base of this low foam, high performance formula developed exclusively for CIP (clean in place) and pressure cleaning.

☞ Kosher and Pareve

National Sanitation Foundation (NSF) Registered "A1"

Canadian Food Inspection Agency (CFIA) Accepted

LOW FOAM

LFC's low foaming characteristic means less foam, less time to rinse, no clogged equipment and no pump cavitation. LFC provides labor and time savings! Add further economy due to LFC's 1:20 dilution (6 oz./gallon of water) and its competitive price.

HIGH INTENSITY CLEANING!

LFC's bleach cleaning action provides quick protein removal and destaining. Buffered alkaline components react with fats (saponification) to emulsify, suspend and remove fatty soils, grease, oils, and carbonized soils.

SURFACE SAFE

Contains sodium silicates to protect most metal surfaces. When used as directed, during normal cleaning cycles, LFC is safe to use on aluminum, galvanized, and stainless steel surfaces. Prolonged contact may discolor metal trim, plastic laminate countertops, and other surfaces harmed by bleach.

FORMULATED WITH ENVIRONMENTAL NEEDS IN MIND

No butyl. No dyes. No perfume. Nonflammable. Biodegradable surfactants.

VERSATILE

Works well in hot or cool, hard or soft water. A special "booster" ingredient in LFC neutralizes even very hard water.

Specification Data

Total Active Ingredients — 15.7%
Specific Gravity — 1.16 @ 24°C/75°F
Density — 9.65 lbs./gal. @ 24°C/75°F
pH (Concentrate) — 13.0-14.0
Flash Point (Cleveland Open Cup) — none

Solvents — none

Stability:

- Shelf @ 24°C/75°F — 1 year minimum
- Accelerated @ 49°C/120°F — 30 days minimum. Storage at increased temperatures will accelerate the reduction of hypochlorite content.
- Freeze/Thaw — 3 cycles

Miscibility — complete

Rinsability — complete

Contains biodegradable surfactants

Butyl free

Packaging

LFC is packaged in DOT-approved, 275-gallon disposable totes; recyclable HDPE (High Density Polyethylene) 55, 30, 15-gallon drums; 5-gallon pails; gallons, four per case. Label copy is provided in English and Spanish. Secondary labels are also available.

Peroxy Protein Remover, Cleaner & Whitener™

Peroxy Protein Remover, Cleaner & Whitener is a hydrogen peroxide based cleaner designed to remove proteins, clean surfaces and whiten stains.

FAST & EFFECTIVE

A combination of surfactants and hydrogen peroxide create a powerful effervescent cleaning action for nearly any hard surface not harmed by water. With little time spent scrubbing, blood and bloodstains are easily removed from food preparation surfaces. The product will not abrade or gradually remove top layers of grouting.

VERSATILE

Use Peroxy Protein Remover, Cleaner & Whitener in conjunction with Spartan's Foam Gun, Select-O-Matic, Lock & Dial or Clean on the Go dispensing systems.

Specification Data

Specific Gravity — 1.014 @ 24°C/75°F
Density — 8.45 @ 24°C/75°F
pH — 2.0 — 3.0
Color (Concentrate) — Light blue
Flash Point — none

Stability:

- Shelf @ 24°C/75°F — one year minimum
- Accelerated @ 49°C/120°F — 30 days minimum
- Freeze/Thaw — stable, withstands 3 cycles

Miscibility — complete in all proportions in both hot and cold water

Phosphate free

Biodegradable

Letter of Guaranty Available

Packaging

Peroxy Protein Remover, Cleaner & Whitener is available in DOT-approved 275-gallon totes, HDPE (High Density Polyethylene) translucent 55-gallon drums, 30 and 15 gallon drums; translucent 5 gallon pails; gallons, four per case, and Clean on the Go 2-liters, four per case. 2-liters feature English, Spanish and French labels and are shipped with MSDS in each case. Standard label copy is available in English, Spanish, and French. Ready-to-use labels are also available.



Freezer Cleaner FP

Freezer Cleaner FP is a heavy-duty formula designed to clean floors, walls and equipment in sub-freezing cold storage and freezer areas without the need for defrosting.

☞ Kosher and Pareve

WHAT MAKES IT WORK?

A unique solvent-detergent blend, Freezer Cleaner FP contains solvents to depress the freezing point and cut grease, as well as detergents to emulsify and penetrate surface soils. The result is quick removal of soils without the need for defrosting.

CONVENIENT

Ready-to-use. No need to mix. Eliminates employee confusion. Helps reduce liability claims.

ECONOMICAL

Freezer Cleaner FP may be diluted up to 1:1-1:5 for use at temperatures above -6.7°C / 20°F for greatest economy.

VERSATILE

Use in conjunction with auto scrubbers, rotary floor machines, or for manual cleaning; spray, mop, or sponge.

NO OFFENSIVE ODOR

SURFACE SAFE

Does not harm most metals or concrete. Leaves no slippery residue.

ENVIRONMENTALLY RESPONSIBLE

Formulated with concern for the environment, Freezer Cleaner FP is biodegradable. No perfume. No dyes.



AUTOMATIC SCRUBBERS

Fill tank with properly diluted product. Lay down solution with scrubbing action. Allow solution to remain on surface for 5 minutes. Rescrub.

ROTARY FLOOR MACHINE

Apply solution by spray or mop and let soak for five minutes. Scrub well.

MANUAL CLEANING

Apply cleaner by spray, mop or sponge. Follow with aggressive double-brushing or scrubbing.

Specification Data

Form — Liquid

Color — Clear

Specific Gravity — 1.00 @ 24°C / 75°F

pH — 10.0–11.0

Stability:

- Shelf @ 24°C / 75°F — 1 year minimum
- Accelerated @ 49°C / 120°F — 60 days minimum

Letter of Guaranty Available

Packaging

Freezer Cleaner FP is packaged in DOT-approved 275 gallon totes; recyclable HDPE 55, 30, 15-gallon drums; and 5-gallon pails. Label copy is available in English and Spanish. Secondary labels are also available.





Caustic Cleaner FP

A high alkaline, low foaming liquid, Caustic Cleaner FP is designed to remove or clean soil from food processing and packaging equipment and the surrounding work areas. It is also an excellent smokehouse cleaner.

☞ Kosher and Pareve

National Sanitation Foundation (NSF)
Registered "A8"

Canadian Food Inspection Agency (CFIA)
Accepted

TOUGH CLEANER CHARACTERISTICS ASSIST SAFE FOOD MANUFACTURING

With food safety still being the industry's number one concern, Caustic Cleaner FP is built to heavy-duty, high performance standards. Sodium hydroxide and sodium metasilicate create Caustic Cleaner FP's powerful cleaning force which saponifies fat, dissolves protein, and removes carbonized and greasy soils as well as natural and liquid-smoke residue. Caustic Cleaner FP attacks food soils such as sugar, fat, protein, salt, or any combination of these...removing them quickly and efficiently.

AGGRESSIVE CLEANING EVEN WHEN HARD WATER IS USED. While water is essential to cleaning nearly any food processing equipment, it alone is not a very efficient cleaning substance. Sodium glucoheptonate is added to Caustic Cleaner FP as a chelating agent to attack build-ups of calcium and iron which commonly occur when hard water is used.

LOW FOAMING

Caustic Cleaner FP's low foaming characteristic means less foam, less time to rinse, no clogged equipment and no pump cavitation. Caustic Cleaner FP provides labor and time savings! Adds further economy due to Caustic Cleaner FP's 1:20 dilution (6 oz./gallon of water) and its competitive price.

VERSATILE

Use Caustic Cleaner FP in CIP (clean in place) applications, through foamer and pressure spray equipment; in soaking, and manual cleaning operations. Caustic Cleaner FP is an excellent smokehouse cleaner and may also be used for General Surface cleaning of floors and walls in processing areas.

Formulated with concern for the environment, Caustic Cleaner FP contains no butyl, no perfume, no dyes, and is nonflammable.

Specification Data

Active Ingredient
 Sodium hydroxide40.0%
 Form – Liquid
 Color – Dark honey brown
 Specific Gravity – 1.45 @ 24°C/75°F
 pH – 14
 Stability –
 a. Shelf @ 24°C/75°F – 1 year minimum
 b. Accelerated @ 49°C/120°F – 60 days minimum
 c. Freeze/Thaw – 3 cycles
 Phosphate free

Packaging

Caustic Cleaner FP is packaged in DOT-approved 275-gallon totes; recyclable HDPE 55, 30, 15-gallon drums; and 5-gallon pails. Label copy is provided in English and Spanish. Secondary labels are also available.

Foaming Caustic Cleaner FP

A high foam, high alkaline, liquid concentrate, Foaming Caustic Cleaner FP penetrates, emulsifies and removes tough food soils, as well as natural and liquid smoke residue from smokehouses, ovens, fryers and other food processing equipment.

☞Kosher and Pareve

National Sanitation Foundation (NSF) Registered “A8”

Canadian Food Inspection Agency (CFIA) Accepted

HIGH FOAMING

Special penetrating agents in the Foaming Caustic Cleaner FP formula provide a high foam detergent system for quick initial penetration and prolonged contact time.

ASSISTS SAFE FOOD MANUFACTURING

Foaming Caustic Cleaner FP is built to the heavy-duty, high performance standards expected in today’s food-safety conscious environment. The powerful cleaning force of sodium hydroxide and sodium metasilicate saponifies fat, dissolves protein, and removes carbonized and greasy soils as

well as natural and liquid smoke residue. Foaming Caustic Cleaner FP attacks food soils such as sugar, fat, protein, salt, or any combination of these and removes them quickly and efficiently.

EFFECTIVE EVEN IN HARD WATER

While water is basic to cleaning nearly any food processing equipment, it alone is not a truly efficient cleaner. Foaming Caustic Cleaner FP contains sodium glucoheptonate, a proven performance chelating agent which attacks build-ups of calcium and iron commonly found when hard water is used.

VERSATILE

Use Foaming Caustic Cleaner FP through Spartan’s Foam-It 15, Spartan Foam Gun or other high foaming pressure spray equipment, in soaking and manual cleaning operations.

ENVIRONMENTALLY RESPONSIBLE

Formulated with concern for the environment, Foaming Caustic Cleaner FP contains no butyl, no perfume, no dyes, and is non-flammable.

Specification Data

Active Ingredient — Sodium hydroxide
 Form — Liquid
 Color — Light honey brown
 Specific Gravity — 1.34 @ 24°C / 75°F
 pH — 14
 Stability —
 a. Shelf @ 24°C / 75°F – 1 year minimum
 b. Accelerated @ 49°C / 120°F – 60 days minimum
 c. Freeze/Thaw — does not freeze
 Phosphate free

Packaging

Foaming Caustic Cleaner FP is packaged in DOT-approved 275-gallon totes; recyclable HDPE 55, 30, 15-gallon drums; and 5-gallon pails. Label copy is available in English and Spanish. Secondary labels are also available.



Before

After



High Acid Cleaner FP

Formulated for the Dairy and Food Processing Industry, this highly-active liquid acid removes mineral deposits, such as milkstone and beerstone, from stainless steel and other acid-resistant surfaces.

☞ Kosher and Pareve

National Sanitation Foundation (NSF)
Registered "A3"

Canadian Food Inspection Agency (CFIA)
Accepted

FAST AND EFFICIENT

A rich blend of phosphoric acid and wetting agents, High Acid Cleaner FP quickly penetrates and removes milkstone, beerstone, protein scale and hard water scale from stainless steel and other acid-resistant surfaces. Assists dairies in compliance with the Grade "A" Pasteurized Milk Ordinance.

LOW FOAMING

High Acid Cleaner FP's low foaming characteristics mean less foam, less time needed for rinsing, no clogged equipment and no pump cavitations.

VERSATILE

Excellent CIP (clean in place) cleaner. May also be used for soak or spray cleaning applications. Used as an acidic rinse, High Acid Cleaner FP effectively neutralizes alkali residue.

NON-FUMING

Even in its concentrated form, High Acid Cleaner FP exhibits no hazardous or corrosive fumes.



ENVIRONMENTALLY RESPONSIBLE

Formulated with concern for the environment, High Acid Cleaner FP is biodegradable. Contains no butyl, no perfume, and is non-flammable.

Specification Data

Available Acid — 40%

Form — Liquid

Color — Clear pink

Specific Gravity — 1.26 @ 24°C/75°F

pH — <1

Stability —

- Shelf @ 24°C/75°F — 1 year minimum
- Accelerated @ 49°C/120°F — 60 days minimum
- Freeze/Thaw — freezes and thaws with complete clarity.

Biodegradable

Packaging

High Acid Cleaner FP is packaged in DOT-approved 275-gallon totes; recyclable HDPE 55, 30, 15-gallon drums; 5-gallon pails; and gallons, four per case. Label copy is provided in English and Spanish. Secondary labels are also available.

Foaming Acid Cleaner FP

This concentrated, high performance, phosphoric acid is specifically formulated and boosted with high foamers for use in dairy and food processing applications.

Kosher and Pareve

☉ National Sanitation Foundation (NSF) Registered "A3"

Canadian Food Inspection Agency (CFIA) Accepted

LATHER-LIKE FOAM

Foaming Acid Cleaner FP's high foaming feature provides a thick, rich, foaming lather that grips vertical and horizontal surfaces, extending contact time for better cleaning performance.

AGGRESSIVE ACID CLEANING ACTION!

The natural cleaning characteristics of phosphoric acid plus specially selected wetting agents literally power away mineral deposits, beerstone, protein scale and hard water scale from stainless steel and other acid-resistant surfaces.

ASSISTS DAIRIES IN COMPLIANCE WITH THE GRADE "A" PASTEURIZED MILK ORDINANCE

The Pasteurized Milk Ordinance is incorporated by reference in Federal specifications for procurement of milk and milk products; is used as the sanitary regulation for milk and milk products served on interstate carriers; and is recognized by public health agencies, the milk industry, and many others as a national standard for milk sanitation. Foaming Acid FP assists dairies in compliance with the Grade "A" Pasteurized Milk Ordinance.

EXCELLENT ACIDIC RINSE

Multiple product use is often a requirement with many food processing cleaning systems. As an example, an alkaline product like Spartan Caustic Cleaner FP is used to remove heavy encrustations of milkstone or beerstone from stainless steel. This procedure is often followed by a clear water rinse and the use of a foaming acid, like Foaming Acid FP, to effectively neutralize any remaining alkali residue.

NON-FUMING

Foaming Acid FP, even in its concentrated form, does not exhibit hazardous or corrosive fumes.

ENVIRONMENTALLY RESPONSIBLE

Formulated with concern for the environment, Foaming Acid FP is biodegradable. Contains no butyl, no perfume, and is non-flammable.

Specification Data

Available Acid — 30%

Form — Liquid

Color — Clear light pink

Specific Gravity — 1.21 @ 24°C/75°F

pH — <1

Stability —

- Shelf @ 24°C/75°F — 1 year minimum
- Accelerated @ 49°C/120°F — 60 days minimum
- Freeze/Thaw — freezes and thaws with complete clarity.

Packaging

Foaming Acid Cleaner FP is packaged in DOT-approved 275-gallon totes; recyclable HDPE 55, 30, 15-gallon drums; and 5-gallon pails. Label copy is provided in English and Spanish. Secondary labels are also available.



SparCHLOR®

CHLORINATED SANITIZER

A liquid chlorinated sanitizer formulated for use on food and non-food contact surfaces; CIP (clean in place) applications; egg, fruit, and vegetable washing operations. Recommended for use in dairy, seafood, meat and poultry processing facilities. SparCHLOR reduces 99.999% of bacteria such as E. coli and Staphylococcus aureus. No potable water rinse necessary. Economical. SparCHLOR is highly concentrated. Provides superior performance with low "in use" cost. Only 1 ounce (100 ppm) mixed with 10 gallons of water is needed for sanitization in many applications. An excellent deodorizer for those who prefer the traditional "chlorine" sanitizing fragrance. National Sanitation Foundation (NSF) Registered "D2"

Kosher and Pareve

EPA Reg. No. 5741-20001
EPA Est. No. 5741-OH-1



Active Ingredient

Sodium Hypochlorite 12.5%

Inert Ingredients 87.5%

Specification Data

Form – Liquid

Color – Clear yellow

Specific Gravity – 1.20 @ 24°C/75°F

pH – 12.5 ± 0.5

Stability –

- Use within one month of receipt
- Accelerated aging – decomposes at elevated temperatures
- Freeze/Thaw – does not freeze

Packaging

SparCHLOR is packaged in DOT-approved 275-gallon totes; recyclable HDPE 55, 30 and 15-gallon drums; 5-gallon pails; and gallons, four per case. Label copy is provided in English and Spanish. Secondary labels are also available.



Micro Chlorine Test Papers #9849
Gives in-use ppm of chlorine sanitizing solutions (SparCHLOR) from 10-200 ppm.

Acid Sanitizer FP

A concentrated phosphoric acid formulation cleans and sanitizes surfaces commonly found in beverage, food processing and farm applications. EPA registered. Effective against E. coli and Staphylococcus aureus, two prevalent and troublesome pathogens found in modern-day food processing operations. Versatile. Use on regular basis to prohibit the build-up of beerstone and mineral deposits. Sanitize food processing equipment. No-rinse formula minimizes CIP cycle time and improves CIP efficiency. Effective in hot, warm and cold water temperatures. Economical. Mix just one ounce with 4 gallons of water.

Ⓢ Kosher and Pareve

National Sanitation Foundation (NSF)
Registered "D2"

EPA Reg. No. 10324-67-5741

EPA Est. No. 5741-OH-1

Active Ingredients

Octyl decyl dimethyl ammonium chloride 2.2950%

Dioctyl dimethyl ammonium chloride 1.1475%

Didecyl dimethyl ammonium chloride 1.1475%

Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%) dimethyl benzyl ammonium chloride 3.0600%

Inert Ingredients 92.3500%

Specification Data

Form – Liquid

Color – Water white

Specific Gravity – 1.17 @ 24°C/75 °F

pH – <1

Stability –

- Shelf @ 24°C / 75°F – 1 year minimum
- Accelerated @ 49°C/120°F – 60 days minimum
- Freeze/Thaw – freezes and thaws with complete clarity

Packaging

Acid Sanitizer FP is packaged in DOT approved 275-gallon totes; recyclable HDPE 55-gallon drums; 5-gallon pails; and gallons, four per case. In compliance with EPA regulations, each gallon is equipped with an approved child-resistant closure. Label copy is available in English and Spanish. Secondary labels are also available.

Nationwide, an estimated 250 people die of E. coli poisoning each year, while another 20,000 become ill, says Tom Skinner, a CDC spokesman. (Centers for Disease Control)

Sani-T-10®

Sani-T-10 is an excellent general purpose sanitizer/disinfectant, featuring EPA registered claims against E. coli, Salmonella and Staphylococcus aureus... areas of particular concern in the processing of meat, poultry, seafood, canning and bottling operations, etc. Economical, Sani-T-10 may be used on food contact surfaces at only 200 ppm (1/4 oz. per gallon). Sanitizes even in hard water, up to 750 ppm (44 grains) calculated as CaCO₃. Sani-T-10 formerly carried a "D2" rating under the USDA Meat and Poultry Inspection Program for use as a sanitizer on all food contact surfaces without a potable water rinse. Extra benefits include true deodorization, for Sani-T-10 destroys both bacteria and the odor-causing chemicals they produce.

☞ Kosher and Pareve

EPA Reg. No. 5741-13
EPA Est. No. 5741-OH-1

Active Ingredients

n-Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈) dimethyl benzyl ammonium chlorides5%
n-Alkyl (68% C₁₂, 32% C₁₄) dimethyl ethylbenzyl ammonium chlorides5%

Inert Ingredients90.0%

Specification Data

Form — Liquid

Color — Water white

Specific Gravity — 0.992 @ 24°C/75°F

pH — 7.0 - 8.0

Stability—

- Shelf @ 21°C/70°F — stable for at least one year
- Accelerated @ 40°C/105°F — stable for at least 90 days
- Freeze/Thaw — freezes and thaws with perfect clarity

Will not reduce effectiveness of conductive flooring



Packaging

Sani-T-10 is packaged in DOT-approved 275-gallon totes; recyclable HDPE 55, 30 and 15-gallon drums; 5-gallon pails; and gallons, four per case; 2-liter cartridges, 4 per case, for the Clean on the

Go System. In compliance with EPA regulations, each gallon is equipped with an approved child-resistant closure. Secondary labels are also available.

Sanitizing Activity

Sani-T-10 has been shown to be an effective sanitizer for food contact surfaces by the AOAC Detergent Sanitizer Test. Test Results are as follows:

Sani-T-10	Active Quat ppm level	Escherichia coli 30 seconds	Staphylococcus aureus 30 seconds
Sample A	200 ppm	99.999% reduction	99.999% reduction
Sample B	200 ppm	99.999% reduction	99.999% reduction
Sample C	200 ppm	99.999% reduction	99.999% reduction

Conclusion: Sani-T-10 is an effective sanitizer at 200 ppm (1/4 oz. per gal.)

Bactericidal Activity

The bactericidal activity of Sani-T-10 has been shown effective against Salmonella choleraesuis by the official AOAC Use Dilution Confirmation method. Test results are as follows:

S. choleraesuis ATCC NO. 10708		
Sani-T-10 at 3/4 oz. per gallon	No. of Tubes Tested	No. of Tubes Showing Growth
Sample A	30	0
Sample B	30	0
Sample C	30	0

Phenol resistance: 1:90

Conclusion: Sani-T-10 is a bactericide at 3/4 oz. per gal.

A Canadian Food Inspection Agency (CFIA) Accepted product is also available.



Quat Chek 1000 #9949

Tests in-use parts per million of quaternary disinfectants. Use 0-1000 ppm roll for disinfectants; 0-400 ppm roll for sanitizers. Double roll dispenser provides approximately 100 tests.

PAA Sanitizer FP™

PAA Sanitizer FP peroxyacetic acid sanitizer is recommended for use on precleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, egg processing/packing equipment surfaces, and eating establishments. PAA Sanitizer FP is effective as a sanitizer when solution is prepared in water of up to 400 ppm hardness as CaCO₃. This product has demonstrated greater than a 99.999% reduction of survivors after a 60-second exposure period in the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants study.

VERSATILE

PAA Sanitizer FP may be used as a final sanitizing rinse for returnable and nonreturnable bottles, sanitizing of food contact surface, eating, drinking, and food prep utensils, and for treatment of raw, unprocessed fruit and vegetable surfaces by fogging.

LOW FOAMING AND ECONOMICAL

Advantageous in CIP (clean in place) systems because of its very low foaming characteristics. Eliminates and/or controls hard water build-up. Very cost effective with dilution of 1 oz. to 5 gallons of water!

EPA Reg. No. 54289-3-5741

Active Ingredients

Hydrogen Peroxide.....26.5%
Peroxyacetic Acid.....4.9%

Inert Ingredients68.6%

Specification Data

Form — Liquid

Color — Clear

Specific gravity — 1.12 @ 24°C/75°F

pH — < 1.0

Stability:

- Shelf @ 24°C / 77°F - 1 year minimum
- Freeze/Thaw - freezes and thaws with complete clarity

Packaging

PAA Sanitizer FP is packaged in recyclable HDPE 51.9-gallon drums (485 lbs); and 4.3-gallon jerri cans (40 lbs). Label copy is provided in English. Secondary labels are also available.

Sani-Tyze®

Sani-Tyze, food contact surface sanitizer, is a ready-to-use quaternary based cleaner, sanitizer and deodorizer for use in food processing and food preparation areas. Sani-Tyze kills 99.999% of bacteria such as Campylobacter jejuni, Shigella dysenteriae, Escherichia coli, Staphylococcus aureus, Yersinia enterocolitica and Listeria monocytogenes on hard surfaces in food related areas.

Kosher and Pareve

National Sanitation Foundation (NSF) Registered "D2"

CONVENIENT

Sani-Tyze is ready-to-use, no mixing required. No employee confusion and quick custodial training. Helps to reduce liability claims.

Active Ingredients

Alkyl (60%C₁₄, 30%C₁₆, 5%C₁₂, 5%C₁₈)
dimethyl benzyl
ammonium chloride..... 0.011%
Alkyl (68%C₁₂, 32%C₁₄)
dimethyl ethylbenzyl
ammonium chloride..... 0.011%

Inert Ingredients99.978%

Total 100.000%

Specification Data

Specific Gravity — 0.994 @ 24°C/75°F

Density — 8.295 lbs./gal. @ 24°C/75°F

pH — 6-8

Viscosity — Water thin

Color — Clear

Fragrance — None

Flash Point — >200°F

Stability:

- Shelf @24°C/75°F — 1 year minimum
- Freeze/Thaw — freezes and thaws with perfect clarity

EPA Reg. No. 10324-107-5741

EPA Est. No. 5741-OH-1

Packaging

Sani-Tyze is available in recyclable HDPE (High Density Polyethylene) RTU Handi Spray quarts, 12 per case. Each case includes three trigger sprayers. Label copy is available in English, Spanish and French.

Foam Additive FP

Foam Additive FP is a highly concentrated liquid designed to add a high foam characteristic to Spartan Caustic Cleaner FP, and High Acid Cleaner FP. This foaming feature is most desirable when cleaning vertical surfaces for it prolongs contact time, making soil removal easier and more complete. Foam Additive FP can also add thickness and viscosity to Spartan Caustic Cleaner FP when the job requires brush-on or "paint on" application.

Kosher and Pareve

Specification Data

Specific Gravity — 1.00 @ 24°C/75°F

pH — 7.0-8.0

Color — Clear yellow

Form — Liquid

Stability —

- Shelf @ 24°C/75°F — in excess of 2 years
- Accelerated @ 49°C/120°F — in excess of 180 days
- Freeze/Thaw — 3 cycles

Toxicity — neither a primary cutaneous irritant nor a sensitizer.

Biodegradable

Phosphate free

Letter of Guaranty Available

Packaging

Foam Additive FP is packaged in attractively silkscreened 32 oz. bottles, 12 per case. Each quart has a handy flip top dispensing cap. Label copy is provided in English and Spanish.



Food Grade Machine Lubricant



SPECIAL BLEND

Spartan's Food Grade Machinery Lubricant is formulated especially for lubrication on food processing equipment and machinery where there is a possibility of incidental food contact.

It contains a unique, special blend of mineral oil lubricants that loosen contaminants such as rust, dirt and grime while leaving a protective thin barrier.

MEETS FEDERAL REGULATION

Food Grade Machinery Lubricant is recommended for commercial, industrial and institutional use.

FOOD CONTACT

Use where incidental food contact may occur. For use on food processing equipment, such as mixers, bottle-filling machinery, conveyors and other machinery used for producing, manufacturing, packing facilities, processing plants or holding food areas. Formulated to meet sanitary requirements for use on certain parts of machinery, such as rollers, chains, pistons, cams, pumps and valves.

Letter of Guaranty Available

Packaging

Packaged in 20 oz.; net 15oz. aerosol cans, 12 per case. Label copy provided in English.

E2 Hand Wash & Sanitizer

E2 Hand Wash & Sanitizer is a Chloroxylenol based skin cleanser formulated to reduce potential disease-causing bacteria and prevent cross contamination by hand contact. Effective on organisms, such as Escherichia coli, Listeria monocytogenes, Salmonella typhi and Staphylococcus aureus. This formula is fortified with 1.49% Chloroxylenol (PCMX), is mild on the skin and creates an excellent lather. E2 Hand Wash & Sanitizer was formulated for use in food service, food processing and food handling areas.

☞Kosher and Pareve

Specification Data

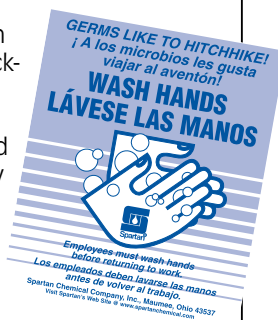
Chloroxylenol (PCMX) 1.49%
 Specific Gravity — 1.020 @ 24°C/75°F
 pH — 6.5-7.0
 Viscosity — <1,000 cps @ 24°C/75°F
 Density — 8.51 lbs/gallon
 Color — Amber
 Flash Point — none
 Stability —
 a. Shelf @ 24°C/75°F — two years
 b. Accelerated @ 24°C/75°F — 60 days minimum
 c. Freeze/Thaw — keep from freezing
 Rinsability — excellent
 Fragrance — mild
 Phosphate free
 Letter of Guaranty Available

Packaging

E2 Hand Wash & Sanitizer is packaged in HDPE (High Density Polyethylene) 55-gallon drums; standard gallons, four per case; and flat-top gallons, four per case. E2 Hand Wash & Sanitizer is also available in 1000ml bag-in-box cartridges, 12 per case. Label copy is available in English and Spanish. Secondary labels are also available.

Free Offer!

Order Spartan "Wash Hands" reminder stickers. A great prompt for employees to wash their hands and help facilities comply with local and state health ordinances. Post near sinks, in restroom stalls, and near the restroom exit.



Lite'n Foamy® E2 Hand Wash & Sanitiz-

Lite'n Foamy E2 Hand Wash & Sanitizer offers all the same great benefits as E2 Hand Wash & Sanitizer but is also foaming. This foaming action creates a luxurious lather that leaves the skin clean and soft after each use. This designer type foaming product was designed to be used with Spartan's Lite'n Foamy Dispenser.

Specification Data

Chloroxylenol (PCMX) 1.49%
 Specific Gravity — 1.020 @ 24°C/75°F
 pH — 6.5-7.0
 Viscosity — <1,000 cps @ 24°C/75°F
 Density — 8.51 lbs/gallon
 Color — Amber
 Flash Point — none
 Stability —
 a. Shelf @ 24°C/75°F — two years
 b. Accelerated @ 24°C/75°F — 60 days minimum
 c. Freeze/Thaw — keep from freezing
 Rinsability — excellent
 Fragrance — mild
 Phosphate free

Packaging

Lite'n Foamy E2 Hand Wash & Sanitizer is packaged in HDPE (High Density Polyethylene) 55-gallon drums; and standard gallons, four per case. Label copy is available in English and Spanish. Secondary labels are also available.





AN OUNCE OF PREVENTION

The most important controlling factor to stop the spread of bacteria and pathogens is frequent hand-washing and sanitization of hands.

Safeguard your employees and your products by using proven, high-quality hand hygiene products and insist that your personnel wash and sanitize their hands frequently.

Hand Cleaner Dispensers

Lite'n Foamy® Dispenser White #9751

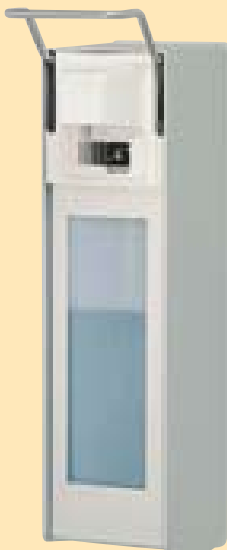


The Lite'n Foamy dispenser has a 900 ml (30 oz) reservoir, which provides 1800 hand washes. Reservoir can be removed for easy cleaning, and unique foam pump prevents leaks and drips.

Lite'n Foamy® Dispenser Black Translucent #9754



Thick & Thin Bulk Hand Cleaner Dispenser #9764



Elbow, forearm or hand operated. Specially designed for use with high viscosity and non-viscous hand cleaners and sanitizers. 2.5 liter (84 oz.) capacity. Large view window for timely refill. Locking cover plate includes two refillable bottles. 1000 hand washings per bottle. For further details, see Spartan Informative Bulletin titled, "Thick & Thin Bulk Hand Cleaner Dispenser #9764".

Deluxe Tank Type Dispenser #9961



Large, compact, 50 oz. reservoir with high visibility, smoked window provides easy view of hand soap for timely refill. Durable plastic with push mechanism. 5,000 hand washings per gallon.

Clean Xpress® Dispenser #9811



Attractive, durable cabinet holds 1,000 ml bag-in-box cartridges. 1,200 hand washings per box. Sealed bag-in-box system prevents contamination. Easy to install. Prominent site window signals need to refill. User-friendly. Guaranteed against manufacturer's defects.

Crank Dispenser #9943



For use with flat-top gallons. 3600 hand washings per gallon.

Consume® POW

POWDERED WASTEWATER TREATMENT

A broad strain of selectively adapted microorganisms specifically designed for Wastewater applications. Non-Toxic, Non-Acid and Non-Alkaline. Certified Salmonella Free!

Specification Data

pH (1.0% Solution) — 6.5-8.5
Density — 6.4 lbs./gal.
Flash Point — none
Stability —

- a. Shelf @ 24°C/75°F — 1 year
- b. Accelerated @ 49°C/120°F — N/A
- c. Freeze/Thaw Cycle — N/A

Biodegradable
Phosphate free
Letter of Guaranty Available

Packaging

Consume POW Powdered Wastewater Treatment is available in attractively silkscreened HDPE (High Density Polyethylene) 5-gallon pails (Net Contents 25 lbs./11.35 kg.). Bulk or individual packets.

Consume® LIQ

LIQUID WASTEWATER TREATMENT

Concentrated liquid digestant designed for Wastewater applications. Non-Toxic, Non-acid and Non-alkaline. Certified Salmonella free!

Specification Data

Specific Gravity — 1.00 @ 24°C/75°F
pH (Concentrate) — 8.0 - 9.0
Density — 8.32 lbs./gal.@24°C/75°F
Viscosity — 50-80 cps

Cloud Point — 138
Flash Point — none

- Stability —
- a. Shelf @ 24°/75°F — 1 year
 - b. Accelerated @ 49°C/120°F — 3 mos.
 - c. Freeze/Thaw Cycle — 3 cycles

Biodegradable
Phosphate free
Letter of Guaranty Available

Packaging

Consume LIQ Wastewater Treatment is available in attractively silkscreened HDPE (High Density Polyethylene) 5-gallon pails; 15, 30 and 55-gallon drums; and in 330-gallon reusable totes.

Formula-Specific Products for Drain Maintenance, Waste Water Treatment and Odor Control



Consume® Drop-in-a-Drain

SINGLE DOSE DRAIN TREATMENT

A blend of several strains of non-pathogenic microorganisms stabilized in an organic carrying agent and encapsulated in a unique water-soluble packet. Easy to use. Simply drop packet into the drain or place on top of the drain cover.

Specification Data

pH (1.0% solution) – 6.5-8.5

Density – 6.4 lbs/cubic ft.

Flash point – none

Stability

a.Shelf @ 24°C/75°F—N/A

b.Accelerated @ 49°/ 120°F – N/A

c.Freeze /Thaw Cycle – N/A

Biodegradable

Phosphate Free

Safe for use in drains of USDA

inspected plants.

Letter of Guaranty Available

Storage: Do not store in direct sunlight.

Keep tightly closed when not in

use. Store in a cool dry place. Do not

freeze or heat above 110°F. Keep

away from children.

Packaging

Consume Drop-in-a-Drain is available in

two 3.71 lb. pails containing 168

10-gram water-soluble packets

each (336 total).



Consume POW, LIQ and Consume Drop-in-a-Drain provide these benefits to meat, poultry, seafood and other food processing operations:

GRAIN/BAKING

Baking of breads, bagels and donuts, often with the use of oils, creates build-ups in the drain lines with bread crumbs, sugar, and oils. This problem can be solved with the use of Consume products. Bacteria cultures eat away excess oil, keeping traps and drain lines flowing and odor free, and reduce BOD

(Biochemical Oxygen Demand) and TSS (Total Suspended Solids) levels in the effluent water supply.

FISH

Fish and seafood processing creates excessive inedible parts. This scrap often contains oils and proteins that build up in drain lines and grease traps, causing water flow to slow or clog. Unpleasant odors result. Treatment with Consume products will allow the facility to operate BOD and TSS compliant while minimizing odors in wastewater.

MEAT

Processing of meat products and the clean-up function places high volumes of animal fats, greases and blood into drain lines and grease traps. Increased effluent BOD and FOG (fats, oils and grease) levels often result. The use of Consume products will eliminate those problems and allow the facility to operate BOD compliant and odor free.

POULTRY

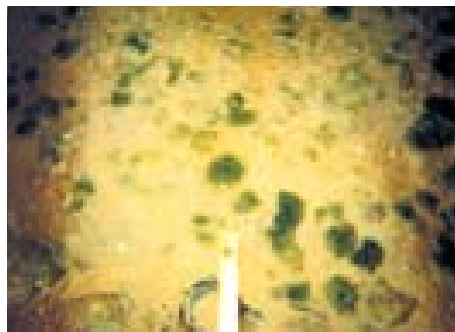
During poultry processing, high volume slaughtering is normal and drain line clogs or slow-moving drains can halt the operation. Poultry can also absorb odor quickly. The use of Consume products can assist plant effluence, and keep the plant operational. BOD, FOG and odor levels are minimized in the entire system.

CANNING

Canning operations are extremely concerned with high sanitation. Since an abundance of water is used in the cooking and preparation of a variety of products, it is imperative that drain lines flow freely at all times. Consume products assist free-flowing drain lines while eliminating drain line odor and assuring BOD compliance.

BEVERAGES

Fruit juices, soft drinks, tea, and flavored bottled water contain sugar and corn syrup. Bottling operations also depend on utilizing high volumes of water. It's important that drain lines and holding tanks remain open and free flowing. Consume products feed on the food supply of sticky, sugar residue, assuring a smooth operation with trouble-free flowing drains and BOD compliance.



Before



After

These Before and After photos illustrate the tremendous improvement and eradication of fats, oils and greases (FOG) in holding tanks, grease traps, and septic tanks treated with Consume POW or Consume LIQ. Added features include odor-control benefits.

UB Selecto #9206



The UB Selecto is a multi-purpose sprayer and foamer. The UB Selecto comes with a 50 ft., 1/2 in. diameter hose and a foam/spray wand, SmartWand™.

BENEFITS

- Foam clean, rinse, and sanitize using two different chemicals.
- No compressed air required.
- Rugged, machined polypropylene construction.
- Choose from spray or foam applications remotely.
- Compact and lightweight.
- One water inlet can be installed on the left or right.

LIGHTWEIGHT AND DURABLE

The UB Selecto is lightweight and durable. Each injector is machined separately making it more heat and pressure resistant.

SAFE AND EASY TO USE

Color-coded metering tips provide accurate product dilution to provide maximum cost effectiveness and safety. Eliminates operator confusion and the possibility of product cross contamination. Foam, rinse and sanitize without the worry of cross contamination. The 50 ft. hose allows for the efficient cleaning and sanitizing of all surfaces. The UB Selecto SmartWand™ allows the operator to switch from a foam to a spray application remotely.

Check to install proper back flow prevention in water supply line based on local plumbing codes.



Select-O-Matic #9208

Use with Chlorinated Degreaser, LFC, Caustic Cleaner FP, Foaming Caustic FP, High Acid FP, Foaming Acid Cleaner FP, Sani-T-10, and Acid Sanitizer FP.

FOAM CLEAN, RINSE AND SANITIZE WITHOUT FEAR OF CONTAMINATION!

Spartan's Select-O-Matic is a key player in any food sanitation program. Here's why:

ELIMINATES CROSS CONTAMINATION

The Spartan Select-O-Matic eliminates operator confusion and the possibility of product cross contamination. Chemical is automatically cut-off if user turns on more than one valve at a time.

ASSURES ACCURATE DILUTION

Factory preset color-coded metering tips provide accurate product dilution to assist compliance with USDA regulations and provide maximum cost effectiveness. Extra tips are included.

USER-FRIENDLY/SAVES TIME

A special shut-off valve on the foam wand and spray gun enables the operator to stop foam, rinse or sanitizing action without returning to the box.

LONG HOSE

Spartan Select-O-Matic comes complete with 25 ft. of hose for efficient cleaning and sanitizing of all surfaces.

DURABLE

Tough, long-lasting stainless steel back plate. Front cover is glass-filled polypropylene for strength and corrosion resistance. Attractive and easy to clean. Practically maintenance free. Handy hose hanging bracket included.

TECHNICAL DATA AND PRACTICAL TIPS

Installation: Survey room or area and choose most efficient location, taking into consideration water supply and space for product containers. Installation above or near sink or water supply is recommended. Install directly above product source.

Water

Pressure: not to exceed 150 psi

Water Temperature: up to 180°F

Spray Hose: Diameter 1/2"
Length 25 ft.

Diluted Cleaner

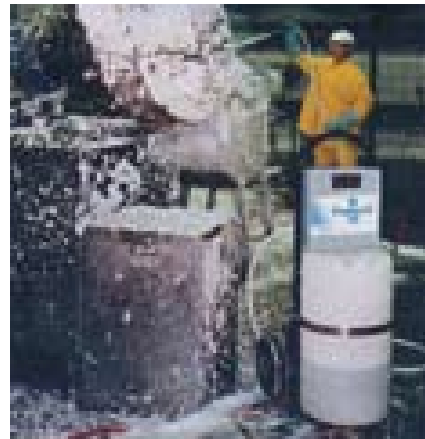
Flow Rate: 4 gal./min. at 40 psi

Rinse Flow

Rate: 6 gal./min. at 40 psi

Diluted Sanitizer

Flow Rate: 4 gal./min. at 40 psi



Foam-It® 15 #9884

LARGE CAPACITY, PORTABLE FOAM CLEANING SYSTEM

Portable, lightweight, foam cleaning system applies thick, clinging foam solution to vertical and horizontal surfaces. Enhances the powerful cleaning performance of Spartan Chlorinated Degreaser, LFC, Caustic Cleaner FP, Foaming Caustic FP, High Acid FP, Foaming Acid Cleaner FP, Sani-T-10, and Acid Sanitizer FP.

- Produces up to 50 gals. of foam per minute.
- Sprays foam up to 30 ft.
- Weighs only 63 lbs.
- Easy to operate.
- Virtually maintenance free.



Spartan Foam Gun Model 481

#9973



BEST BUY FOR FOOD PROCESSORS AND FOOD HANDLERS: This portable foam gun is an excellent application tool for Spartan cleaners, degreasers, sanitizers: Chlorinated Degreaser, LFC, Caustic Cleaner FP, Foaming Caustic FP, High Acid FP, Foaming Acid Cleaner FP, Sani-T-10, and Acid Sanitizer FP.

EASY TO USE: The 96 oz. tank is easy to handle and holds enough material for most tasks. No guesswork for setting proper dilutions. Color-coded metering tips provide a sure concentration.

ECONOMICAL: Calibrated for portion control, the Foam Gun assures easy accuracy. Chemical does not mix with water until pulled into the dispensing head, so no product is wasted.

VERSATILE: Use with hot or cold water. Remove the foam barrel diffuser cap for longer foam throw where desired. The hose-end spray gun quick couples from the foam unit providing a powerful, full pressure rinse. See Spartan Informative Bulletin titled "Spartan Foam Gun Model #481" for more details.



AutoDrain

AC #9341
Battery #9342

This low cost dispensing system accurately and automatically dispenses Consume LIQ for economical drain and grease trap treatment.



Clean on the Go® 3 Sink System™

EFFICIENT, EFFECTIVE & ECONOMICAL
Spartan's Clean on the Go 3-Sink System can be summed up in three words: efficient, effective and economical.

The Clean on the Go 3-Sink System is chemical management that provides low cost, consistent dilutions and outstanding performance; plus it is easy to use. Made of durable material and incorporating state-of-the-art water valve technology, Spartan's Clean on the Go 3-Sink System is an economical investment. The system features an E-gap eductor with 1/4 oz. per gallon preset dilutions that provide superior cleaning performance. Automatic dilution control with a push of a button provides fast filling at a 3.5 gpm water flow rate. This allows sinks to fill quickly and to the desired level eliminating the need for line markings on sink basins! Spartan's 3-Sink System uses a wash of **Super-Glo**, clear water rinse, and **Sani-T-10** sanitizing solution.

Spartan's 3-Sink System™ Includes: Two-button dispensing unit with E-Gap eductors, 6 ft. black water inlet hose, 14 ft. tubing, 4 ft. discharge assembly, 1/2 in. hose hooks, bilingual Procedure Chart, bilingual wash, rinse and sanitize mylar sink decals, mounting hardware, two punched caps with inserts and two rubber gaskets, installed preset metering tips, installation directions. #9056



Super-Glo™

EFFICIENT SUPER-GLO

Super-Glo's unique formula has an elevated surfactant content that provides more efficient emulsification of organic matter. With minimal effort, pots, pans, dishes, and utensils are cleaned in preparation for the sanitation process.

☞Kosher and Pareve

Canadian Food Inspection Agency (CFIA) Accepted

EFFECTIVE SUPER-GLO

Super-Glo is a superior super-concentrated dish and pan detergent that removes grease, baked-on food, and stains from pots and pans. It also cleans glassware without streaking, water-spots or film residue.

ECONOMICAL SUPER-GLO

Use only 1/4 oz. of Super-Glo per gallon of water to create luxurious suds that provide easy and quick cleaning while maintaining a level of gentleness that is mild to hands. Superior suds retention further economizes in-use cost. Each 2-liter cartridge of Clean on the Go Super-Glo provides 270 gallons of useable solution for maximum cost effectiveness. Eliminates constant switching out of empty containers.

Super-Glo quickly and easily rinses away, allowing Sani-T-10 to come into direct contact with the surfaces in order for the sanitation process to take place.

Specification Data

- Active Ingredients — 34-36%
- pH (Concentrate) — 6.5-7.5
- Color — Blue-green
- Viscosity — 150-200 cps
- Specific Gravity — 1.06
- Solvents — none
- Flash Point — none
- Miscibility — complete
- Stability
 - a. Shelf @ 24°C/75°F — in excess of two years
 - b. Accelerated @ 49°C/120°F — in excess of 180 days
 - c. Freeze/Thaw — 3 cycles
- Biodegradable
- Phosphate free
- Letter of Guaranty Available

Sani-T-10®

EFFICIENT SANI-T-10

The ideal sanitizer for a 3-sink system, Sani-T-10 easily dispenses through the preset metering tip at 1/4 oz. per gallon. No need to waste time and energy calculating sink capacity vs. gallons, and measuring the product. The Clean on the Go 3-Sink Chemical Management System eliminates the hassle and, often times, the guesswork of properly preparing the accurate dilution for the sanitation process. Sani-T-10 does not contain cleaning agents, perfumes, or any other additives that may inhibit the sanitation process. In addition, Sani-T-10 leaves no aromatic residue to interfere with the senses.

☞ Kosher and Pareve

National Sanitation Foundation (NSF)
Registered "D1"

EFFECTIVE SANI-T-10

Sani-T-10 is an EPA registered sanitizer, at 200 ppm for the sanitation of dishes, pots, pans and other food contact surfaces.

Sani-T-10, formerly authorized for use by the USDA with a "D2" rating, "for use as food contact surface sanitizer not requiring a potable water rinse." Sani-T-10 is also approved under the regulations of the Wisconsin State Division of Health.

ECONOMICAL SANI-T-10

Save on chemical cost with 1/4 oz. per gallon dilutions.

The Clean on the Go 3-Sink Chemical Management System accurately measures 1/4 oz. per gallon via preset metering tips, thus eliminating waste. Simply immerse rinsed items into the third sink basin containing Sani-T-10 sanitizing solution for at least two minutes or for the time specified by local governing sanitary code. Without rinsing, place sanitized items on a rack or drainboard and allow time to air dry.

VERSATILE DISPENSING OPPORTUNITIES

An adaptable metering tip is available for Lean Clean and Lock & Dial Chemical Management Systems. Easy Sani-T-10 dispensing allows for ready-to-use quart spray bottle filling and bucket filling.

Broaden your in-use application options with Sani-T-10 and maximize existing dispenser options by simply changing the metering tip!

Packaging

Clean on the Go concentrates are packaged in attractively labeled 2-liter cartridge, 4 per case. Super-Glo is designed for use with the Clean on the Go 3-Sink Chemical Management System. Sani-T-10 is designed for use with the Clean on the Go 3-Sink System, Lean Clean on the Go, and Lock and Dial Chemical Management Systems. Concentrate label copy and secondary labels are available in English, Spanish, and French. Product specific Material Safety Data Sheets are included in each case.



3-Sink System Sanitation Schedules

Set of four frequency-of-cleaning sanitation schedules (charts) for the grocery industry. Includes one schedule for each department: Deli/Bakery, Produce, Seafood, Meat. Charts are also available individually:

Set of Four, one of each **#9253-05**

Deli/Bakery **#9253-01**

Produce **#9253-02**

Seafood **#9253-03**

Meat **#9253-04**

Laminated, wipe clean surface
English and Spanish



Lean Clean on the Go **#9152**



Lock & Dial **#9050**



Locking chem-
pod holds two
Clean on the
Go cartridges
#9051



Ready-to-use, Sani-T-10 trigger spray bottle, 32 oz.

#9467



Pair of hooks for basic storage of products **#9244**



Dema Divertor Kit adaptable for Fisher, Chicago and T & S faucets **#9246**



Y valve connector **#9114**



Test quaternary levels with Hydrion Papers QT-10 **#9838**

Laminated Maintenance Scheduling Charts

#9894



Cleaning

Daily Meatroom

Grain Processors
Seafood
Poultry

Meat
Fruit & Vegetables

Complete procedures. How, Where and When to use Spartan Cleaners, Degreasers and Sanitizers.

Chemical Safety Charts

#9851



Food Processing Training Cards





Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of this or any Spartan product. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting www.spartanchemical.com

Guarantee: Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of chemical product, any unused portion may be returned for credit within one year of the date of manufacture. Use product as directed and read all precautionary statements.



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