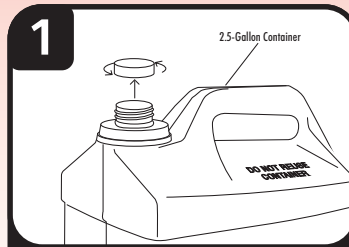


Food Sanitation Spray System



FOOD SERVICE SANITATION

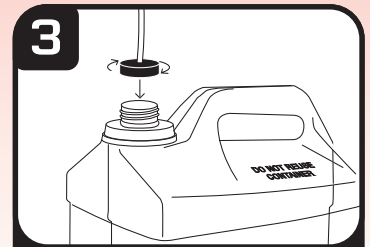
CONNECTING 2.5-GALLON CONTAINER



1 Remove the white cap from the Degreaser and/or Sanitizer container and discard.

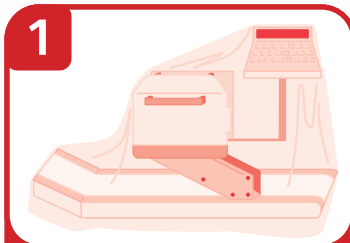


2 Place container onto rack with spout facing out.

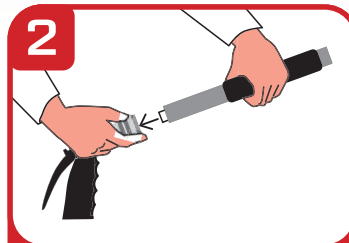


3 Connect the black cap/chemical supply hose to the container. Product is now ready to dispense.

OPERATING SPRAY SYSTEM



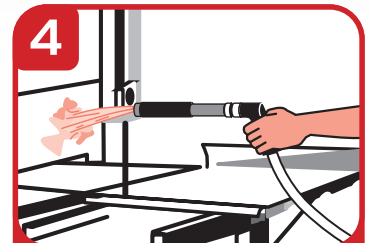
1 Remove all food products from area. Cover all sensitive equipment with plastic tarps.



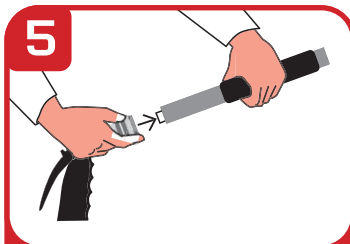
2 Connect foam wand to spray gun by pulling "back" quick connect and snapping gun into place.



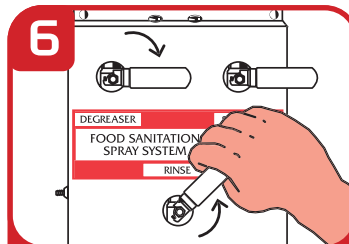
3 On proportioner, turn Degreaser lever to ON (up) position. Make sure the other levers are in the OFF (horizontal) position.



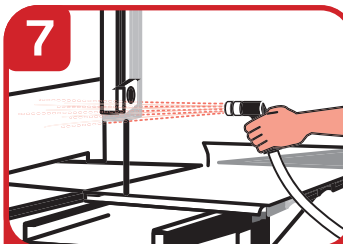
4 Pull trigger on spray gun and foam down surfaces to be cleaned. Scrub surfaces to be cleaned thoroughly with a brush.



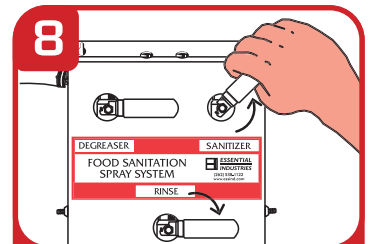
5 Remove foam wand from spray gun by pulling back the quick connect. Return foam wand to storage hook.



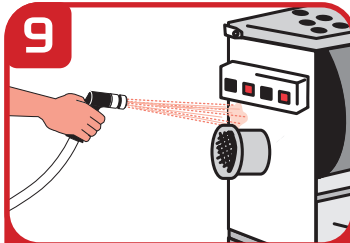
6 Turn Degreaser lever to OFF (horizontal) position and move Rinse lever to ON (up) position.



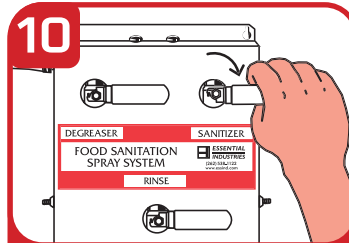
7 Pull trigger on spray gun and rinse off soil/cleaner mixture.



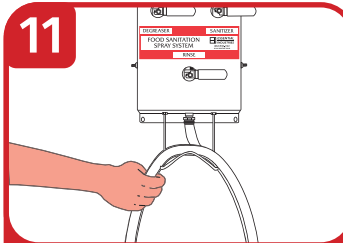
8 Turn Rinse lever to OFF (horizontal) position and move Sanitizer lever to ON (up) position.



9 Spray sanitize all surfaces.



10 When finished, return all levers to the OFF (horizontal) position.



11 Wind up discharge hose and return it to the hose hanger.



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