



Disposables · Cleaning Solutions

# POT & PAN DETERGENT

MANUAL WAREWASHING - PINK



## FEATURES

A premium pot & pan pink detergent is a lotionized high-sudsing formulation that cleans pots, pans, dishes, silverware, and utensils in manual washing applications. For restaurant kitchens and other commercial foodservice operations, the highly concentrated formulation effectively cleans greases, oils, and dried foods in manual sinks. A synergistic blend of selected surfactants, penetrating agents, and water conditioning detergents generates rich, long-lasting sudsing action for superior cleaning results. Glassware and dishes are thoroughly cleaned and rinse spot free. The pH balanced formulation is gentle on hands and the pleasant, fresh, clean fragrance is gentle on the nose.

## BENEFITS

- Rich, viscous suds
- Loosens dried food soils
- Effectively penetrates and cleans grease and oils from pots and pans
- Free rinsing

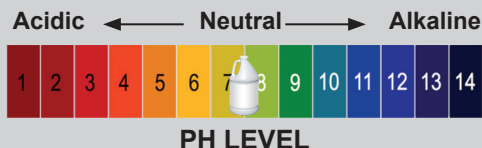
## AREAS OF USE

- Kitchen three-compartment sinks

PRODUCT NUMBER	PACK SIZE	UPC NUMBER	GTIN
UCM-PP-1	4/1 gal	018687014722	10018687014729
UCM-PP-5	1/5 gal	018687014739	10018687014736

## PRODUCT SPECIFICATIONS

**Color** Opaque Pink  
**Scent** Cherry  
**pH** 7.0 - 8.0  
**Viscosity** Thick



## PRODUCT INFORMATION

### 4/1 GALLON PRODUCT

**TI\*** 9  
**HI\*** 4  
**CASE WGT** 36 lbs / 16 kg

### 1/5 GALLON PRODUCT

**TI\*** 12  
**HI\*** 3  
**CASE WGT** 45 lbs / 20 kg

\*Not for mix and match pallets

**24 HOUR MEDICAL EMERGENCY NUMBER: 1-800-424-9300**

See label side panel for First Aid and additional Precautionary Statements. Consult SDS before using.

**KEEP OUT OF REACH OF CHILDREN**



**OPERATOR MARKETS**

- Foodservice
- Hospitality & Lodging
- Healthcare
- Food Processing
- Education

**USAGE DIRECTIONS**

Read the entire label and SDS for proper use, handling, and storage before using this product.

**For dishes, glassware, or general cleaning:**

1. Add 2 ounces of hot water.
2. If extra sudsing is desired, add **Companions®** Pot and Pan to sink the first then run open tap water full force for required amount of water.
3. Wash then rinse with clear water and drain dry. No toweling is necessary.

**For pots, pans, and heavy duty cleaning:**

1. Use 3 to 6 ounces in 3 gallons of water.
2. Allow dirty utensils to soak several minutes to soften and loosen hard food particles and grease.
3. Wash, rinse, and drain.

