

CRAWN

BREWERY & BEVERAGE SANITATION PROGRAM









50 YEARS OF EXCELLENCE IN CHEMICAL MANUFACTURING







Bar Glass Washing and Sanitizing



Low Suds Automatic

Low Foam Bar Glass Washing Detergent for Automatic Brushes

The professional's choice for manually washing all types of glassware in bars, taverns and other foodservice glass washing operations. Contains special low foaming surfactants, descaling and sheeting agents for complete, spot-free cleaning of glassware. Ideal for use with automatic bar glass washers with electric brushes. Very low foaming.

4x1 gal. case #18041



High Suds Manual

High Sudsing Glass Wash for Manual Cleaning

A mild, superior quality detergent for cleaning glassware in bars, taverns and restaurants. Designed for hand washing or stationary brushes in the first sink of a three sink system. Formulated with an advanced blend of surfactants and sheeting additives for sparkling clean, streak-free glassware. Produces a stable foam that cuts through soils and scale.

4x1 gal. case #18141



Low Foam Bar Glass Wash

Powdered Glass Washing Detergent For Electric Brushes

Powdered detergent for superb cleaning performance on all types of glassware in bars, taverns and other foodservice operations. Contains special low foaming surfactants, descaling and sheeting agents for complete, spot-free cleaning of glassware. Ideal for use with automatic bar glass washers with electric brushes. Assures sparkling results.

100x½ oz. case #18250 6x2 lb. case #18262



High Foam Bar Glass Wash

Powdered Glass Washing Detergent for Hand Washing

Professional quality powdered detergent for washing glassware by hand or with stationary brushes. Designed for use in the first sink of a three sink cleaning system in bars, taverns, restaurants, etc. Provides sparkling clean, streak-free beer glasses, wine glasses, water glasses, etc. Produces copious foam that eliminates stains, scale and soils. Mild to the hands.

100x½ oz. case #18350 6x2 lb. case #18362



Last Sink Sanitizer

Powdered Bar Glass Sanitizer

An EPA registered sanitizer for use in restaurants, bars institutional kitchens and food handling and process areas. Designed for use on glassware, silverware, dishes and other mobile food contact items. May also be used to sanitize counters, tables, food preparation equipment, trays, sinks and other immobile items. Provides 100 ppm available chlorine when diluted as directed with a minimum two minute contact time.

100x¼ oz. case #18925



QuatSan

Food Contact Sanitizer for Restaurants, Bars, Food Processing

An EPA registered no-rinse sanitizer, disinfectant, cleaner and mildewstat for use in restaurants, bars, institutional kitchens, and food handling and process areas. Red colored product imparts slight color tint in solution to assure use. May be used at a variable dilution rate of .75 - 2 oz. per 4 gallons of water (150-400 ppm active quat). Also excellent for food processing equipment, dairy processing equipment, utensils and other hard, nonporous food contact surfaces. Effective against a multitude of listed organisms.

4x1 gal. case #19541 5 gal. pail #19505

Bar Glass Washing & Sanitizing



Zap

No-Rinse Sanitizer for Glassware and Food Contact Surfaces

An EPA registered sanitizer, disinfectant, cleaner and mildewstat for use in restaurants, bars, institutional kitchens, and food handling and process areas. May be used at a variable dilution rate of 1.5 - 4 oz. per 4 gallons of water (150-400 ppm active quat). Effective against Escherichia coli, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant (MRSA), Listeria monocytogenes and other listed bacteria. Also excellent for sanitizing ice machines.

4x1 gal. case 5 gal. pail #18405



Iso-Phor

Iodine Cleaner-Sanitizer for Restaurants and Food Service

An EPA registered iodine-based sanitizer for use in restaurants and other food service institutions. Designed for sanitizing glasses, dishes, food storage areas and other food contact surfaces. Low foaming. Excellent for sanitizing bar glassware in automatic glass washing machines. Used at 1 oz per 5 gallons with a 1 minute immersion time, followed by air drying with no subsequent water rinse. Provides 25 ppm titratable iodine when diluted.

#18621 2x1 gal. case

Beer Line Maintenance



Beer Line Cleaner

Low Foam Alkaline Detergent for Cleaning Draft Beer Lines

A chelated caustic detergent which helps eliminate bio-film, yeast residue, hop resins, bacteria, mold, sugar and protein build-up that accumulate in porous polymer beer tubing. Assures clean draft lines and consistently flavorful beer. Contains a blue dye indicator to assure complete flushing and chemical neutralization. Meets the standards for beer line detergents established by the Brewer's Assocation. Low foaming and highly concentrated.

6x1 qt. case #18706 4x1 gal. case #18741 55 gal. drum #18755



Acid Line Cleaner

Low Foam Acid Descaler for Cleaning Draft Beer Lines

A blended acid detergent which dissolves beer stone and scale buildup that accumulate in porous polymer beer tubing. Assures clean, free-flowing draft lines and consistently flavorful beer. Suitable for well-maintained or heavily scaled lines. Contains a red dye indicator to assure complete flushing and chemical neutralization. Meets the standards for beer line descalers established by the Brewer's Assocation. Low foaming and highly concentrated.

6x1 at. case 4x1 gal. case #18841 55 gal. drum #18855



ChillPro

Propylene Glycol Additive for Beer Chilling Systems

Keeps beer lines cold from the tap to the keg, assuring delivery of cold beer to the customer regardless of distance the beer travels. In addition to providing beer cooling and freeze protection, this product also acts as a lubricant to prolong pump life. Safe on grapite seals. Suitable for use with any glycol cooling system.

4x1 gal. case #15041 55 gal. drum #15055





Beverage Equipment Cleaning



Rip Tide

Low Foaming Alkaline CIP Detergent for Breweries and Food Plants

High alkaline detergent for low foam CIP cleaning of machinery, tanks, pipelines, kettles, fermenters, conditioning tanks and other hard surfaces in breweries, meat and poultry plants, seafood pants, dairies, canning operations, bottling facilities and many other types of food processing plants. Very low foaming for easier rinsing and reduced pump cavitation. Removes baked on grease, oil, carbon, protein, fats, sugars, carbohydrates and other difficult soils quickly and effectively. Also excellent for soak and immersion cleaning.

5 gal. pail #93505 55 gal. drum #93555



Blast CIP

Low Foaming Chlorinated CIP Food Plant Detergent

Premium chlorinated alkaline detergent for low foam CIP cleaning of machinery, tanks, pipelines, beer lines, kettles, fermenters, conditioning tanks and other hard surfaces. Ideal for use in breweries and most types of food processing plants. Designed for agitated cleaning systems where excessive foam may cause problems with rinsing or damage to pumps. Chlorine improves cleaning, destaining and deodorizing. Also great for COP and soak cleaning applications. Rinses completely, USDA A1.

 4x1 gal. case
 #93841

 5 gal. pail
 #93805

 55 gal. drum
 #93855



Medalist CIP

Metal Safe Low Foam CIP Food Plant Detergent

Provides safe cleaning of aluminum, tin, galvanized and other non-ferrous metal surfaces. High strength, low foaming alkaline detergent for CIP cleaning of machinery, tanks, pipelines, beer lines, kettles, fermenters, conditioning tanks and other hard surfaces. Ideal for use in breweries and most types of food processing plants. Designed for agitated cleaning systems where excessive foam may cause problems with rinsing or damage to pumps. Also great for COP and soak cleaning applications. Non-chlorinated.

5 gal. pail #92905 55 gal. drum #92955



Gale Force

High Powered Foaming Alkaline Food Plant Detergent

Super strength alkaline detergent dissolves the toughest deposits of protein, sugars, carbohydrates, fats, oils, grease and carbon. Very high foaming for extended contact time and improved cleaning performance on vertical surfaces. Ideal for removing boiler sludge and cleaning beer kegs. An excellent, versatile detergent for breweries, food plants, dairies, beverage plants, smokehouses, meat and poultry plants, and many other operations.

5 gal. pail #93405 55 gal. drum #93455



PowerChlor

High Foaming Chlorinated Alkaline Food Plant Detergent

Superb chlorinated alkaline detergent for foam cleaning in food processing plants, breweries, beverage facilities, supermarkets, and most other food preparation areas. Produces abundant clinging foam which adheres to vertical surfaces, improving contact time and soil removal. Contains chlorine for excellent protein removal, destaining and deodorizing. Alkalis attack and dissolve fats, oils, grease and grime. Ideal for use with foam generating equipment, pressure washers or manual applications. Rinses completely. USDA A1.

 4x1 gal. case
 #93641

 5 gal. pail
 #93605

 55 gal. drum
 #93655

Beverage Equipment Cleaning



Work Horse

High Foaming Metal Safe Chlorinated Food Plant Detergent

Provides deep cleaning of food plant surfaces without attacking soft metals. Formulated for use in food processing plants, breweries, beverage facilities, supermarkets, and most other food preparation areas. Produces abundant clinging foam which adheres to vertical surfaces, improving contact time and soil removal. Contains chlorine for excellent protein removal, destaining and deodorizing. Effective on fats, oils, grease and grime. Ideal for use with foam generating equipment, pressure washers or manual applications.

5 gal. pail #93705 55 gal. drum #93755



Rampage

Super Strength Foaming Industrial Degreaser

Powerful, very high foaming alkaline detergent-degreaser for demanding institutional and industrial cleaning requirements. Provides copious foam which clings to walls, tanks, equipment, machinery, and other vertical surfaces, improving contact time and cleaning performance. Perfect for use in food and beverage plants, meat plants, poultry plants, and many other operations where heavy grease and soil make plant maintenance a challenge.

 4x1 gal. case
 #93341

 5 gal. pail
 #93305

 55 gal. drum
 #93355



MSR

Low Foam Acid CIP Detergent for Food and Beverage Plants

High active, low foaming acidic CIP cleaner for use in breweries, milk processing plants, cheese factories, dairy farms, restaurants, fast food operations, and other food processing and foodservice applications. Formulated to rapidly penetrate and dissolve beerstone, milkstone, lime scale, aluminum oxide, rust and mineral deposits. Ideal for use in all types of process lines, filling equipment, tanks., kettles and many other applications. Low foam reduces rinsing time and wear on pumps. Safe on stainless and nickel surfaces. USDA A3.

5 gal. pail #93005 55 gal. drum #93055



Red Heat

High Foaming Acid Detergent for Food Processing Facilities

High foaming acidic detergent designed for use in dairies, breweries, meat and poultry plants, and many other types of food processing facilities. Produces abundant clinging foam which adheres to vertical surfaces, thus increasing contact time and improving cleaning performance on walls, tanks, equipment, etc. Ideal for use with foam generating equipment. Penetrates and dissolves accumulated beerstone, milkstone, lime scale, aluminum oxide, rust and mineral deposits without harming surfaces.

 5 gal. pail
 #93105

 55 gal. drum
 #93155



Brilliant

Low Foam CIP Acid Blend for Stainless Steel Passivation

A powerful blend of phosphoric and nitric acids formulated to passivate and brighten stainless steel tanks, transfer lines, kegs and other stainless surfaces. Removes spots, deposits and micro-films of iron oxide (rust), foreign matter, beerstone, oxalates and other inorganic desposits from tank surfaces. Prevents these contaminants from leaching iron ions into beer, wine or other beverages and negatively affecting quality and taste. Leaves stainless surfaces sparkling with a passivation layer of chromium oxide. Low foaming formulation for use in CIP, manual or soak cleaning processes.

5 gal. pail #97805 55 gal. drum #97855





Beverage Equipment Cleaning



PeraBright

Peracetic Acid 5% Solution for Food Processing Plants

A 5% active peracetic acid formula for bleaching and deodorizing in food plant, beverage, brewery and other food processing operations. Ideal for CIP cleaning of pipelines, fillers, vats, tanks, food contact surfaces, processing equipment, fillers, conveyors and other equipment used in processing and packaging meat, poultry, seafood, fruit, nuts, vegetables, eggs, beverage, beer, dairy and more. Also excellent for use on non-food contact surfaces in institutions, non-medical facilities, packing houses, coops, crates, and more.

5 gal. pail #26205 55 gal. drum #26255



OxyForce

Powdered Oxygen Tank and Equipment Detergent

A low foam oxygen releasing detergent formulated for use in breweries, distilleries, wineries, food processing plants and many other industrial applications. Designed for CIP cleaning of kettles, conditioning tanks, kegs, fermenters, filters, filling lines, transfer lines, packaging equipment, etc. Also excellent for COP/Soak cleaning of parts, fittings, utensils, pots, pipes, tubing and most other process equipment, as well as returnable bottles.

 2x8 lb. case
 #94928

 25 lb. pail
 #94925

 50 lb. drum
 #94950

 100 lb. drum
 #94901



Formula LC-50

Powdered Low Foaming Chlorinated CIP Food Plant Detergent

Premium chlorinated alkaline detergent for low foam CIP cleaning of machinery, tanks, pipelines, beer lines, kettles, fermenters, conditioning tanks and other hard surfaces. Ideal for use in breweries, wineries, dairies, canning operations, seafood plants and most other types of food processing plants. Designed for agitated cleaning systems where excessive foam may cause problems with rinsing or damage to pumps. Chlorine improves cleaning, destaining and deodorizing. Also great for COP and soak cleaning applications.

50 lb. drum #94850 100 lb. drum #94801



Formula FC-30

Powdered High Foam Chlorinated Food Plant Detergent

Superb chlorinated alkaline detergent for foam cleaning in food processing plants, breweries, beverage facilities, supermarkets, and most other food preparation areas. Produces abundant clinging foam which adheres to vertical surfaces, improving contact time and soil removal. Contains chlorine for excellent protein removal, destaining and deodorizing. Alkalis attack and dissolve fats, oils, grease and grime. Ideal for use with foam generating equipment, pressure washers or manual applications. Free rinsing.

50 lb. drum #94650 100 lb. drum #94601



Formula HT-80

Powdered Alkaline High Foaming Food Plant Detergent

Super strength alkaline detergent dissolves the toughest deposits of protein, sugars, carbohydrates, fats, oils, grease and carbon. Very high foaming for extended contact time and improved cleaning performance on vertical surfaces. Ideal for removing boiler sludge and cleaning beer kegs. An excellent, versatile detergent for breweries, food plants, dairies, beverage plants, smokehouses, meat and poultry plants, and many other operations.

50 lb. drum #94050 100 lb. drum #94001

Beverage Equipment Sanitizing



QuatSan

Food Contact Sanitizer for Restaurants, Bars, Food Processsing

An EPA registered no-rinse sanitizer, disinfectant, cleaner and mildewstat for use in restaurants, bars, institutional kitchens, and food handling and process areas. Red colored product imparts slight color tint in solution to assure use. May be used at a variable dilution rate of .75 - 2 oz. per 4 gallons of water (150-400 ppm active quat). Also excellent for food processing equipment, dairy processing equipment, utensils and other hard, nonporous food contact surfaces. Effective against a multitude of listed organisms.

4x1 gal. case		#19541
5 gal. pail		#19505
55 gal. drum		#19555



Zap

No-Rinse Sanitizer for Glassware and Food Contact Surfaces

An EPA registered sanitizer, disinfectant, cleaner and mildewstat for use in restaurants, bars, institutional kitchens, and food handling and process areas. May be used at a variable dilution rate of 1.5 - 4 oz. per 4 gallons of water (150-400 ppm active quat). Effective against Escherichia coli, Staphylococcus aureus, Staphylococcus aureus Methicillin Resistant (MRSA), Listeria monocytogenes and other listed bacteria. Also excellent for sanitizing ice machines.

4x1 gal. case	#18441
5 gal. pail	#18405
55 gal. drum	#18455



SaniChlor

Chlorine Sanitizer for Food Contact Surfaces

An EPA registered chlorine sanitizer formulated for sanitizing nonporous food contact surfaces. Offers broad spectrum germicidal efficacy. Ideal for use in tanks, kettles, transfer lines and filling equipment. Used at 100 ppm for sanitizing food processing equipment, dishes and glassware using rinse, immersion or CIP cleaning procedures. Solutions must be periodically tested to assure that the available chlorine level does not drop below 50 ppm.

5 gal. pail	#95205
55 gal. drum	#95255



SaniDine

Low Foam Iodine Sanitizer for Food Process Equipment

An EPA registered iodine sanitizer for beer bottling, soft drink bottling, milk bottling and food canning operations. Designed for sanitizing equipment, tanks, vats, walls, floors, conveyors, beverage containers and other similar surfaces. Low foaming. Used at 1 oz per 5 gallons with a 1-5 minute contact time, followed by air drying with no subsequent water rinse. Provides 25 ppm titratable iodine when properly diluted.

2x1 gal. case	#33721
5 gal. pail	#33705
55 gal. drum	#33755



Clear Cut

Non-Iodine Low Foam Acid Sanitizer

An EPA registered acid sanitizer for CIP and COP applications, tanks and backflush systems. Provides sanitizing and descaling in food processing and diary operations. Low foaming for efficient use in agitated or closed systems. Effective against Escherichia coli, Salmonella enterica, Listeria monocytogenes and Staphylococcus aureus when properly diluted. Used at 1-2 oz per 6-8 gallons of water, depending on application, with a minimum 2 minute contact time. Non-iodine formula.

2x1 gal. case	#33821
5 gal. pail	#33805
55 gal. drum	#33855





Beverage Equipment Sanitizing



StoneCutter

High Foam No-Rinse Acid Cleaner-Sanitizer

A highly effective foaming EPA registered food contact sanitizer. Allows for cleaning and sanitizing in one step without a subsequent water rinse. For use on food contact surfaces in food processing plants, meat and poultry processing plants, cheese factories, milk processing plants, dairies and restaurants. Diluted at ½ oz. per 2 gallons of water to yield 150 ppm active quat. Effective against *Escherichia coli, Salmonella enterica, Listeria monocytogenes, Staphylococcus aureus* and other listed bacteria with a 1 minute contact time.

 4x1 gal. case
 #33941

 5 gal. pail
 #33905

 55 gal. drum
 #33955



Vector

5.9% Peracetic Acid Sanitizer-Disinfectant-Cleaner-Virucide

A potent EPA registered sanitizer and disinfectant containing 5.9% active peracetic acid. Highly effective against a broad range of listed bacteria when used as directed, including Clostridium difficle (C. diff), Myobacterium bovis (Tb), Escherichia coli, Salmonella enterica, Listeria monocytogenes, Pseudomonas aeruginosa, and other organisms listed on the label. This highly versatile formula can be used as a no-rinse sanitizer in food plants, breweries, wineries, supermarkets, and food handling operations. Also an excellent for spray or immersion treatment of vegetables.

 2x1 gal. case
 #95921

 5 gal. pail
 #95905

 55 gal. drum
 #95955



ReadyQuat

Ready-To-Use Sanitizer for Food Contact Surfaces

An EPA registered, ready-to-use sanitizer for use on food and non-food contact surfaces in restaurants, institutional kitchens, and other food service operations. Excellent for immobile hard surfaces such as table tops, food processing equipment, counter tops, tanks and other listed areas. Delivers a 200 ppm active quaternary solution that eliminates 99.999% of listed bacteria with 1 minute contact time.

6x1 qt. case #18506

Plant Maintenance



Fat Chance

Foaming Degreaser for Meat Rooms and Food Plants

A specialized high strength detergent that dissolves, fat, oil, grease, starch and most other food soils. High foaming for improved contact time and cleaning performance on vertical surfaces. Excellent for use with foaming equipment, pressure washers, floor scrubbers, soak and immersion cleaning, or manual cleaning processes. Provides powerful cleaning in food plants, meat and poultry processing areas, breweries, supermarkets, butcher shops, and many other areas requiring fast, effective cleaning. Highly concentrated.

5 gal. pail #95805 55 gal. drum #95855

Plant Maintenance



Blitz

Foaming Alkaline Industrial Degreaser

Industrial strength cleaner-degreaser suitable for a wide variety of cleaning and maintenance tasks. Fortified with a unique surfactant system coupled with special solvents and alkalis, this product is a very effective at penetrating and dissolving grease and soils. Excellent for use with floor scrubbers, pressure washing equipment or mop and bucket. Highly dilutable and economical to use. USDA A4.

4x1 gal. case	#31541
5 gal. pail	#31505
55 gal. drum	#31555



Natural Green

Foaming Metal Safe Degreaser

A powerful foaming degreaser formulated for safer to use on aluminum and other non-ferrous metals. Contains no caustic. Excellent for cleaning processing tanks, fillers and other food plant equipment made with soft metals. Also great for floors, walls, counters and many other non-porous surfaces. Performs better than national brand degreasers at a much lower cost. Non-flammable, non-corrosive and non-toxic.

4x1 gal. case	#32141
5 gal. pail	#32105
55 gal. drum	#32155



JetSolve

Heavy Duty Foaming Metal Safe Degreaser

A versatile degreaser featuring very high foaming characteristics for plant and industrial cleaning. Safe for use on aluminum and other non-ferrous metals. Does not contain caustic soda. Produces abundant clinging foam which adheres to vertical surfaces, improving contact time and soil removal. Excellent for most plant equipment and surfaces. Non-flammable, non-corrosive and non-toxic.

4x1 gal. case	#31241
5 gal. pail	#31205
55 gal. drum	#31255



Citr-O₂

Multi-Purpose Citrus Peroxide Cleaner-Degreaser-Deodorizer

Performs a multitude of cleaning and degreasing functions. Fortified with d'limonene and hydrogen peroxide for superb cleaning, stain removal and odor elimination. Solvents penetrate and emulsify grease and soil while peroxide oxidizes stains and provides color safe bleaching. Great for removing blood stains from cutting boards and food procesing areas. Highly versatile product for a wide variety of cleaning tasks in food plants, beverage plants, foodservice operations, restrooms areas, and much more. Non-corrosive and non-toxic.

4x1 gal. case	#34441
5 gal. pail	#34405
55 gal. drum	#34455



CitraClean

Citrus Fortified Cleaner-Degreaser

Multi-purpose cleaner-degreaser fortified with d'limonene, a citrus by-products with exceptional solvency, degreasing and deodorizing characteristics. Great for removing grease, oil, tar, carbon, tire marks, scuffs and most other soils. High foaming for improved contact time on vertical surfaces. Leaves areas thoroughly clean and fresh smelling. Biodegradable, non-corrosive and non-toxic. Fresh citrus fagrance.

4x1 gal. case	#31841
5 gal. pail	#31805
55 gal. drum	#31855





Plant Maintenance



Go

Streak-Free Spray Cleaner for Glass & Hard Surfaces

Removes soils, fingerprints, smudges, film and smears from windows, mirrors, granite, marble, tank exteriors, stainless steel, chrome, copper, brass, computer screens, counters, equipment and much more. Cleans superbly without streaking. Safe on most surfaces. Quick drying and non-ammoniated. Fresh floral scent.

12x1 qt. case #35312 4x1 gal. case #35341



Stellar

Premium Stainless Steel Cleaner & Polish

An outstanding cleaner and polish for stainless steel. Restores the natural beauty of stainless and similar metal surfaces. Removes finger marks, water spots, grease and oil stains and smudges. Leaves behind a residual protective film which resists resoiling. Easy to use and very effective. Tastless, colorless and odorless. Meets FDA standards for use on food contac surfaces and equipment.

6x1 qt. case #19406



Formula HD-10

Heavy Duty Alkaline Detergent for Food Processing Plants

A super-strength, moderate foaming detergent for a variety of heavy duty cleaning tasks in food plants, dairies, bakeries, breweries, meat plants, institutional kitchens, supermarkets and more. Dissolves stubborn grease, oil, fat and protein from hard surfaces. Heavily fortified with builders, alkalis and surfactants for superior penetration and removal of soils. Rinses easily with water.

50 lb. drum #94450 100 lb. drum #94401



Formula GP-20

Metal Safe Detergent for Food Processing Plants

All purpose powdered detergent formulated for safer to use on aluminum and galvanized, is well as stainless steel and ferrous metal surfaces. Moderate foaming. Contains no causic. Excellent for cleaning floors, walls and most other hard surfaces in food plants, dairies, pakeries, breweries, meat plants, institutional kitchens, supermarkets and more. Dissolves at, grease and soil quickly and completely.

 50 lb. drum
 #94550

 100 lb. drum
 #94501

Specialty Products



Conveyor Lube

High Performance Conveyor Lubricant

Soap-based lubricant designed for bottle filling conveyors, dishmachines and most other automatic and semi-automatic conveyors. Effectively reduces drag and friction on all moving parts, thereby extending the life of conveyors, motors and connected equipment. Assures smooth operation and helps minimize down time. Long-lasting. Performance is not affacted by food soils, water hardness or temperature. Safe on all metal surfaces.

5 gal. pail #19705



Blue Creme

Super Premium Pot, Pan and Dish Detergent

Superior quality detergent for manual washing of dishware, cooking utensils, pots, pans, flatware and other cooking and eating utensils. Provides excellent grease cutting while being mild to the hands. Rich, long-lasting foam stands up to difficult cleaning tasks.

4x1 gal. case #12241 5 gal. pail #12205



Dish Brite

High Sudsing Pot, Pan and Dish Detergent

Excellent all purpose manual pot, pan and dish detergent. Provides effective removal of grease and soils at an economical usage cost. Contains unique surfactants that generate copious, long-lasting suds. Easily handles most cleaning tasks. Pleasant fragrance and gentle to the skin.

4x1 gal. case #12341 5 gal. pail #12305



Medalist

Metal Safe Machine Dishwash Detergent

High performance machine dishwashing detergent formulated for cleaning aluminum bakeware, pots, pans, utensils and cookware in pan washers and dishmachines. Ideal for use in bakeries and other food processing areas using aluminum cookware. Cuts grease, oil and food soil buildup. Will not etch aluminum or other non-ferrous metals.

5 gal. pail #13805



AlumaSoak

Powdered Heavy Duty Aluminum Soak Tank Cleaner

Removes stubborn deposits of built-up grease and baked-on carbon from aluminum and stainless utensils, pots and pans, bakeware, measuring vessels, fryer baskets and trays, filters, hoods, and much more. Ideal for soak and immersion cleaning processes. Provides excellent cleaning performance while being safe on most types of metal. Contains a powerful blend of alkalis, builders and surfactants for unsurpassed penetration and removal of difficult soils. Does not contain caustic soda.

 2x8 lb. case
 #17928

 50 lb. drum
 #17950

 100 lb. drum
 #17901



SaniPalm

E2 Sanitizing Hand Soap for Food Processing Plants

A quaternary-based hand wash and sanitizing compound for pood processing plants and food handling establishments. Effectively reduces the bacteria flora of the skin on contact. Contains cosmetic-grade surfactants and cleaning agents which produce thick, luxurious lather. Routine use reduces bacterial cross-contamination. USDA E2.

4x1 gal. case #76141 55 gal. drum #76155



