



# ***HOT SHEET***

## **Patco #155 Chlorinated Cleaner**

### **Cleaning and sanitizing frozen dessert machines:**

- 1) Follow machine manufacturer's directions to drain and rinse hopper/dispenser and freezer barrel. Rinse until rinse water is clear.
- 2) Dissolve 2oz of Patco #155 into 2 gallons of warm water. Pour solution into hopper/dispenser.
- 3) Agitate solution per manufacturer's suggested wash cycle. Alternately brush clean making sure solution comes in contact with all interior surfaces.
- 4) Drain solution completely.
- 5) Following manufacturer's directions, take all removable parts to sink. Clean and sanitize using 2oz of Patco #155 per each 2 gallons of water.
- 6) Repeat procedures for each cleaning cylinder or dispenser. To ensure adequate cleaning do not reuse solution.

### **Assembly and sanitizing instructions:**

- 1) Assemble machine and lubricate all parts according to manufacturer's instructions.
- 2) Dissolve 2oz of Patco #155 into 2 gallons of warm water. Pour into hopper/dispenser.
- 3) Agitate this final rinse solution per manufacturer's suggested wash cycle for 1 minute making sure solution is in contact with all interior surfaces.
- 4) Drain solution completely. Repeat process for each freezing cylinder. **DO NOT REUSE SOLUTION.** Do not rinse hopper/dispenser with water. Follow all local health codes regarding sanitation practices.

### **General Purpose Cleaning and Sanitizing (utensils, dishes, glasses, miscellaneous food contact machine parts)**

Can be used in a manual 2 or 3 compartment sink (in states or municipalities where local health codes allow the use of 2 compartment sinks in a Wash / Rinse-Sanitizing procedure) or bar sink as a cleaner and approved final-rinse sanitizer for all food contact surfaces.

(food prep utensils, dishes, glasses, miscellaneous food contact & machine parts)

- 1) Rinse and remove all loose food soil substances
- 2) Dissolve 2oz of Patco #155 per each 2 gallons of warm water.
- 3) Wash items with solution and by wiping and/or brushing all surfaces clean.
- 4) Rinse with fresh water.
- 5) Sanitize using 2oz of Patco #155 per 2 gallons of water to yield a 100ppm chlorine solution.
- 6) Immerse items into sanitizing solution for one minute.
- 7) Remove from sanitizing solution and allow to air dry. Do not rinse. Follow local sanitation health codes.

### **To clean coffee pots:**

Use ½ scoopful of Patco #155 in a coffee pot full of hot water, let sit for 2-5 minutes to remove stains and oils that cause bitterness.

Rinse and allow to air dry.

### **To clean air-pots:**

Use the hot water spigot of coffee maker to fill air-pot with hot water. Add 1/2 scoop of Patco #155 to water in air-pot. Allow to stand for 2-5 minutes. Dump solution, rinse and allow to air dry.

### **To clean tea urns:**

Fill tea urn with 2 gallons of hot water. Use 1 scoop of Patco #155. Allow to sit for 2-5 minutes to allow soil and tea oils to be broken down. Agitate with an urn cleaning brush. Pour out solution and allow to air dry.

### **To clean hotplate burners:**

Use a solution of 1oz Patco #155 per gallon of water. Apply sparingly to hot plate burner. Use soft scouring pad to agitate soil on burner plate. Rinse with fresh water. Dry with disposable towel. For heavily soiled areas allow to sit for 2-5 minutes before cleaning.

### **To clean small spots on store apron:**

Wet spot with a spray bottle of water, sprinkle #155 on spot and agitate lightly with a deck brush. After agitating area, allow to sit for 2-5 minutes to lighten stains and remove soil. Rinse.

While using this product we recommend that you Wear gloves and Eye protection at all times. **KEEP AWAY FROM CHILDREN!**