



QUICKLY CUTS THROUGH GREASE

Keystone Lemon Pot and Pan Detergent

- ▲ Powerful formula helps eliminate tough stains
- ▲ Long-lasting suds for ongoing cleaning power
- ▲ Gentle on hands
- ▲ Fresh lemon scent

High performance warewashing detergent helps clean greasy pots and pans quickly and easily.



Keystone Lemon Pot and Pan Detergent is a high performance, nonphosphate formula that offers high sudsing and cuts through grease.

A powerful combination of surfactants provide soil suspension against carbonized food stains while still gentle on hands.

DIRECTIONS FOR USE:

1. **Sink One:** Fill sink using one ounce of Keystone Lemon Pot and Pan Detergent per 10 gallons of hot water (110-120°F). Adjust amount of product according to soil loads.
2. **Sink Two:** Immerse pots and pans in clean water. Remove and let excess water run back into sink.
3. **Sink Three:** Fill sink with warm water (75-100°F). Use an appropriate Ecolab sanitizer for a sanitizing rinse, following directions on label. Let air dry. Do not wipe. Follow local health department regulations for rinsing.

NOTE:

Refer to your local health regulations for additional guidance for sanitizer use.

Keystone combines the foodservice knowledge of Sysco, with the cleaning and sanitization expertise of Ecolab. Our experienced and dedicated sales teams provide you personalized support to help you run a clean and safe operation.



WAREWASHING SOLUTIONS

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Keystone Lemon Pot and Pan Detergent	6100358	1983769	2-1 gal