



TOUGH ON GREASE

Keystone Pot and Pan Detergent

- ▲ Cuts through tough baked-on food soils
- ▲ Long-lasting suds deliver extra cleaning power
- ▲ Gentle on hands

Provides an extra grease-cutting boost when you need it.



Keystone Pot and Pan Detergent is a high performance, nonphosphate, high sudsing liquid detergent that cuts through grease.

A powerful combination of surfactants provide great grease cutting and soil suspension against the toughest baked-on food soils. Long-lasting suds attack heavy food soils, but remain gentle on the hands.

DIRECTIONS FOR USE:

- 1. **Sink One:** Fill sink using one ounce of Keystone 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.



CLEANING SOLUTIONS

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Keystone Pot and Pan Detergent Ready-to-Use	6100047	7666272	9-32 fl oz
Keystone Pot and Pan Detergent	6100698	2287785	1-5 gal