

KEEP YOUR SOFT SERVE MACHINE CLEAN AND SANITIZED

Triplet Plus

- Quickly removes fats and wax
- Emulsifiers lift and suspend oils
- Dissolves milkstone and protein buildup
- EPA registered

DIRECTIONS FOR USE:

- 1. Remove soft serve mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
- 2. Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
- 3. Dissolve 1 packet of Triplet Plus in 2-1/2 gallons of lukewarm water.
- 4. Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the Triplet Plus solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the "Wash" cycle and allow to remain on for 5 minutes.
- 5. Drain the solution from the machine. Turn machine to the "Off" position.
- 6. Remove and completely disassemble all machine parts (doors, blades, pump, etc.).
- 7. Brush wash all disassembled parts in a suitable detergent in a clean sink. Rinse thoroughly.
- 8. Sanitize parts by immersing for at least 1 minute in a fresh Triplet Plus solution (1 packet dissolved in 2-1/2 gallons / 9.5 liters of lukewarm water). Allow to dry.

DIRECTIONS FOR ESPRESSO MACHINES:

- Prepare a solution of Triplet Plus by dissolving 1 packet in 2-1/2 gallons of lukewarm water.
- 2. Follow equipment manufacturer's instructions to clean milk lines with Triplet Plus solution.
- 3. Drain the milk line.
- 4. Flush with more fresh Triplet Plus to sanitize.

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Triplet Plus	6100075	7637442	50 - 1 oz packets

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.

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Effective on dairy fats, wax and protein build-up in soft serve machines.





