



warewash

THE J2 WAY



The SparClean Warewash line of products gives you the options you need to keep all of your glasses, dishes, pots, pans and utensils in SparClean brilliance!

These products were formulated with the latest technology, removing some of the less sustainable raw materials and choosing instead options that achieve performance without the traditional negative impact. Since SparClean products do NOT contain Phosphates, Nonylphenol ethoxylates, or EDTA, they are more environmentally preferable than most transitional warewash products. With highly concentrated options, we're able to provide superior performance and help save you time and labor cost.



Spartan now offers some of our popular SparClean Warewash products in a closed system. This system improves safety by reducing the chance of chemical contact when switching out product. Inserts are installed at the factory and your dispenser mating cap locks onto the pre-inserted stem to minimize the opportunity for product splashing or leakage.

WHAT IS **THE J2 WAY?**



- Reduce customer costs with better solutions
- Improve customers' productivity
- Make acquiring products easier for our customers
- Protect our customers' brand

“We promise to do our best each and every time to meet our customers' needs with exceptional service and solutions.”



COLOR AND NUMBER CODED:

Each SparClean product is color and number coded for easy product identification. All of the product references and labels reflect this color and number, which makes training short and simple.

TRANSLUCENT CONTAINERS:

All SparClean products are packaged in translucent containers. The clear packaging allows you to see exactly what remains in your container and enables timely reorder of your warewash products.

SUPPORT ACCESSORIES:

Several dispensing options and storage accessories are available to complement the SparClean warewash line of products. We will also smooth your transition with training materials such as a general application SparClean Warewash Wall Chart, a new SparClean Closed System Switch Out Chart, and an updated Clean on the Go 3-Sink System Wall Chart.



WAREWASH PRODUCTS

NAME	ITEM NO.	\$ / UNIT	DESCRIPTION
SparClean Detergent II #49	764904	_____ / gal	SparClean Detergent II is a non-chlorinated, non-foaming warewashing detergent. It is ideal for use in both low and high temperature dish machines. Offers a cost effective formulation that provides the alkalinity needed to clean and remove tough greasy soils from dishes.
	764904	_____ / pl	
SparClean Rinse Aid II #61	766104	_____ / gal	SparClean Rinse Aid II is an affordable and effective formulation that provides remarkable water sheeting to accelerate the drying of dishware and utensils in all temperature dish machines. With an acidic pH, it helps to control mineral deposits left by hard water and food soils. The non-foaming formula will help maintain the machine's spray arm efficiency, providing optimal wash conditions for each rack.
	766105	_____ / pl	
SparClean Sanitizer #54	765404	_____ / gal	SparClean Sanitizer is a chlorinated sanitizer for use in low temperature dish machines. Used in the final sanitization step for low temperature dish machines, SparClean Sanitizer ensures tableware is properly sanitized and safe for use.
	765405	_____ / pl	
SparClean Delimer #55	765504	_____ / gal	SparClean Delimer quickly penetrates and breaks down the most hard-to-remove lime and mineral deposits found in both low and high temperature dish machines. It is a concentrated, non-foaming synergistic blend of citric and hydrochloric acid. Properly delimiting a dish machines ensures longer machine life and decreased machine maintenance.
SparClean Silverware Pre-Soak #57	765704	_____ / gal	SparClean Silverware Pre-Soak is designed to break down stubborn food residues from silverware, utensils, and dishes using a proprietary triple action enzymatic formula. When used as part of everyday dish washing procedures, it helps to ensure one-pass dish washing.
SparClean Pot and Pan Detergent #56	765604	_____ / gal	SparClean Pot and Pan Detergent is specifically designed for manual washing of excessively soiled kitchen items. Quickly and efficiently penetrate and emulsify baked-on grease and food. Use in both single-sink and 3-sink systems.
	765605	_____ / pl	
Sani-T-10 Plus	315904	_____ / gal	Sani-T-10 Plus is a 4th generation quat-based food contact sanitizer for use in food handling and process areas. Effective against Listeria monocytogenes, E-Coli 0157:H7 and Salmonella in one minute, even in hard water! Plus, no rinse sanitizing range of 150 ppm to 400 ppm. EPA Reg No 10324-117-5741
SparClean Sure Step	765904	_____ / gal	Sure Step is a no-rinse, enzyme floor cleaner that breaks down built-up grease, improving slip resistance. With the ability to remove even the toughest food-based fats, oils, and greases, the enzymatic action continues to work even when the floor is dry! When used regularly, it restores traction to even the greasiest of floors.
SNB-130	213004	_____ / gal	Non-butyl, extra heavy duty detergent degreaser formulated for use in industrial and institutional facilities. Excellent kitchen and restaurant degreaser. Extra degreasing boost cuts through greasy build-ups and heavy encrustations. Contains no butyl or toxic solvents. No abrasive or harmful vapors. Non-flammable.