



# dish + warewash

THE J2 WAY



## The Clean on the Go 3-Sink System Dispenser accurately dispenses SparClean® Dish Detergent and Sani-T-10® Plus Sanitizer.

### 1. Wash

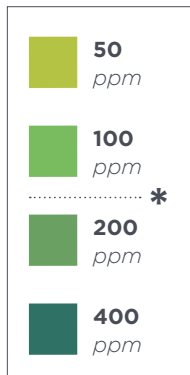
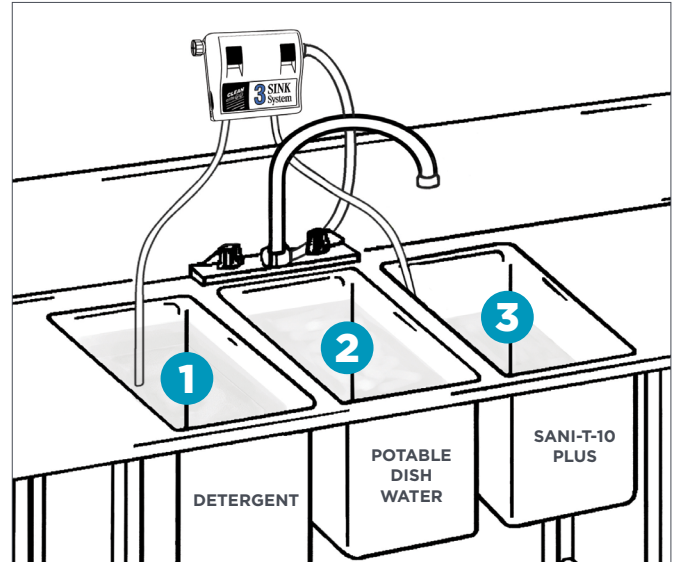
- Fill #1 sink with detergent solution by pushing Detergent button.
- Pull Dish Detergent button back when sink is filled.
- Place pre-scraped items to be washed in sink and scrub with brush or nonabrasive hand pad.

### 2. Rinse

- Fill #2 sink with clean water.
- Rinse items in clean water.

### 3. Sanitize

- Fill #3 sanitizer sink with Sani-T-10 Plus solution by pressing Sani-T-10 Plus button using room temperature water.
- When sink is full of Sani-T-10 Plus solution, pull Sani-T-10 Plus button out.
- Check to be sure Sani-T-10 Plus is between 150 - 400 ppm (target 200 ppm) with test strips.
- Immerse the equipment for at least 1 minute, then air dry.



### Test Strip Instructions

- Remove one quat test strip.
- Immerse into sanitizer solution for five seconds.
- Remove quat test strip from sanitizer sink and compare to graph on container.
- Test should read 150-400 ppm\*, with a target of 200 ppm. If reading falls below 150 ppm change to fresh solution or check dispenser.

### Emergency Sanitizer Mixing

- Fill sink #3 with room temperature water to "Fill Line".
- Add 1/4 ounce of Sani-T-10 Plus per gallon of water.
- Check to make sure that sink #3 water is 150 - 400 ppm\* with test strip.

## 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."*

# WAREWASHING INSTRUCTIONS: LOW TEMP

## Pre-Wash Evaluation



### 1. Machine Overview

- Be sure upper and lower spray arms are in place
- Be sure end caps in secure and in place on spray arms
- Be sure spray arms clear of obstruction and lime deposits



### 2. Parts Overview

- Scrap tray clean of soil



### 3. Chemical Overview

- Check SparClean containers for product levels, replace if necessary
- Red = SparClean Detergent
- Blue = SparClean Rinse Aid
- Yellow = SparClean Sanitizer



### 4. Machine Overview

- Fill the machine until proper water level is reached
- Make sure pumps are working properly
- Check machine drains for leaking or obstructions



### 5. Temperature Overview

- Review water temperature gauge
- Low temperature machines should be between 130° - 140°

## Wash Procedures



### 6. Rack and Pre-Scrape

- Hand scrape dishes of loose food and debris before racking
- Rack dishes so ware is in proper place and accessible to machine spray
- Use pre-scrap hose to rinse dishware before rack goes into the machine



### 7. Machine Wash, Rinse and Sanitize

- Monitor temperature, agitation, chemical concentration and time
- Check sanitizer levels (50 - 100ppm)



### 8. Proper Drying Procedures

- Remove rack only when cycle is finished
- Shake off excess water and allow to air dry
- Do not stack wet dishes
- Store dry dishes in their proper place to prevent breakage



### 9. Machine Overview

- Fill presoak tub with water and presoak solution at temperatures from 100° - 130°F
- Be sure flatware is no more than 1-1/2" deep
- Soak between 20 - 30 minutes
- Make sure flatware eating ends are up when run through the dish machine



### 10. Temperature Overview

- When machine cycle is complete, remove and shake off excess water
- Place flatware in cylinders, eating end up
- Store with handle end up to avoid over contact with clean ware

## Shut Down Procedures



### 11. Shut Down Procedures

- Turn off machine and drain
- Remove any debris from inside the machine
- Clean and rinse entire machine



### 12. Cleaning Procedures

- Clean drain screen and scrap trap drawer
- Clean curtains if applicable
- Replace all parts back into the machine



### 13. Parts Overview

- Remove upper and lower spray arms for cleaning
- Remove any debris that has collected



### 14. Machine Overview

- Check and remove end caps from spray arms
- Remove any debris that has collected
- Replace and tighten clean end caps
- Place clean spray arm back into the machine



### 15. Chemical Overview








- Clean dish machine area
- Place all parts back into the machine
- Check chemical levels for the next shift



# DISH + WAREWASH PRODUCTS

## Commercial Diswasher Leases starting at \$99 month



NAME	ITEM NO.	UNIT	DESCRIPTION	PRICE
DISHWASHING PRODUCTS				
<b>3-Sink System Dispenser</b>		SAR905600	Each	The Clean on the Go 3-Sink System Dispenser accurately dispenses detergent and sanitizer for the wash, rinse, sanitize process in kitchens. Ergonomic locking button action offers ease of fill and simple operation.
<b>All Temperature Detergent 50</b>		SAR765004/05	Gallon/ Pail	A non-chlorinated, non-foaming, highly concentrated warewashing detergent for use in both low and high temperature dish machines. This heavily concentrated detergent is designed to provide a unique blend of water conditioners, soil suspending agents.
<b>Rinse Aid II 61</b>		SAR766104/05	Gallon/ Pail	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, Rinse Aid II helps to control mineral deposits left by hard water and food soils.
<b>Sanitizer 54</b>		SAR765404/05	Gallon/ Pail	A chlorine-based 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.
3 SINK PRODUCTS				
<b>Silverware Pre-Soak</b>		SAR765704	Gallon	Designed to breakdown stubborn food residues from silverware, utensils, and dishes using a proprietary triple action enzymatic formula. When used as part of everyday dish washing procedures, SparClean Silverware Pre-soak helps to ensure one pass dish washing.
<b>Pot and Pan Detergent</b>		SAR765604/05	Gallon/ Pail	Specifically designed for manual washing of excessively soiled kitchen items in both single sink and 3-sink systems. SparClean Pot and Pan Detergent will quickly and efficiently penetrate and emulsify baked on grease and food.
<b>Sani-T-10 Plus</b>		SAR315904	Gallon	A 4th generation quat-based, food contact sanitizer for use in food handling and process areas, federally inspected meat and poultry plants, fruit and vegetable processors, wineries, restaurants, bars and institutional kitchens.