

ALUMA BRITE

Machine Warewashing Detergent *Detergente Para Maquinas de Lavar Trastes*

Pot and pan washing is one of the most hated jobs in the kitchen, one of the messiest jobs, and one of the most time-consuming. Now that labor intensive, disagreeable chore can be mechanized SAFELY.

ALUMA BRITE rescues your kitchen team from the drudgery. Formulated specifically for pots and pans, it is free of chlorine and caustic—two soft metal attackers. But metal safety is not an indication of weakness. **ALUMA BRITE** is chock-full of protein and grease cutters. It is hard water tolerant and non-foaming for machine efficiency.

Mechanized pot and pan washing cuts labor costs, gets utensils back into service quicker, and reduces kitchen clutter. No more stacks of food-coated pots drying on the sink, counters and cook's line.

With **ALUMA BRITE** you can have a cleaner, more efficient kitchen and still protect expensive cookware from the damage heretofore associated with machine warewashing.

RECOMMENDED USES:

- High volume institutional and commercial food service operations
- Pizzerias
- Bakeries

BENEFITS:

- Soft metal SAFE
- NON-chlorinated
- NON-caustic
- Hard water TOLERANT

SPECIAL INSTRUCTIONS:

- Use in reservoir type dispensing systems.

DIRECTIONS FOR USE:

HAND FEEDING: Calculate gallonage of machine based on the manufacturer's instructions and charge the machine on the basis of 1/4 ounce per gallon of water. Additional compound should be added at the rate of 1/2 ounce per tray of dishes.

HYDRAULIC DISPENSING: Fill machine with compound on the basis of 1/4 ounce per gallon of water for initial charge. Then fill the hydraulic dispenser at least half full and add detergent at proper intervals as required.

ELECTRIC DISPENSER: Fill dispenser with compound, start machine, and detergent controller will promptly bring wash tank to proper level of concentration.

**COMMERCIAL FORMULA
NOT FOR HOME USE**