

# Pan Safe

## Pot, Pan and Equipment Cleaner

Pan safe is a high-performance, non-caustic, powdered foaming alkaline cleaner that is effective under various water conditions and is used for easy removal of soils, grease and food stains.

It is a free rinsing product, effective for cleaning pots, pans, utensils and equipment parts in food processing operations.

Pan Safe can be used for cleaning floors and walls in restaurants, institutions and professional kitchens. It is classified as USDA A1 and is safe to use on all surfaces.

- **Powerful Foaming Cleaner**
- **Easy Rinsing**
- **Removes Protein, Grease and Food Stains**
- **Effective in All Water Conditions**

**Usage Directions:** During all stages of cleaning, use water at or about 140°F or as warm as the solution allows.

Flush surface free of loose soil with potable water.

For manual cleaning application use ¼ to 1 oz per gallon. For heavy greasy conditions, 4 oz per gallon. Post rinse using potable water.

Consult with your Morgan-Gallacher, Inc. representative for additional usage instructions.

### Safety & Hazards



Wear Protective Eye Glasses and Chemical-Resistant Gloves While Using Pan Safe

**Consult SDS for Further Safety Precautions**

**DOT Shipping Name:** Not Regulated.

### Pan Safe

#### Dilution Guidelines

Usage	Dilution
Manual Cleaning Application	1/4 to 1 Oz Per Gallon
Heavy Greasy Condition	4 Oz Per Gallon

### Technical Information:

Appearance: Yellow Powder  
Odor: Odorless  
pH: 8.5 to 10.5  
Foam: High Foam

Products Manufactured By:

