



STOP REWASHING, START PRESOAKING

Keystone Pot & Pan Soak RTU

- ▲ Patented formula removes most stubborn stains and food soils
- ▲ Pre-portioned packets help control costs
- ▲ Includes metal protection to help extend the life of your pots and pans
- ▲ Fresh citrus scent

Minimize rewash by effectively removing baked-on food soils the first time.



Keystone Pot & Pan RTU will help remove blackened, carbonized food soils from pots and pans, with regular use. Specially formulated to work in combination with the dishmachine, it is low foaming and protects soft metals. Keystone Pot and Pan Soak helps get kitchenware clean the first time through the dishmachine, saving costly rewashes.

DIRECTIONS FOR USE:

- 1. Fill the first sink with warm water. Tear open the 8 oz. packet and pour into sink. Water will turn orange.
- 2. Completely submerge baked-on wares and soak for 15-20 minutes.
- 3. Remove ware and place on dishmachine rack. Do NOT rinse.
- 4. Run the rack through the dishmachine to wash and sanitize with an Ecolab EPA-registered sanitizer.



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.



CLEANING SOLUTIONS

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Keystone Pot & Pan Soak RTU	6100339	1825385	26-8 oz