

# KAY-5<sup>®</sup> Sanitizer

**NOTE:** Follow local ordinances for proper sanitizing procedures.

## Application:

Shake/Soft Serve  
Machines

Kitchen Utensils  
and Equipment

### Use Directions:

Local requirements for cleaning and sanitizing shake and soft serve machines may vary. Consult your equipment manual and local health department to ensure compliance.

1. Scrape or rinse all loose food soils.
2. Brush-wash with a suitable detergent.
3. Rinse thoroughly with clean, **hot** water.
4. In a clean sink, prepare a sanitizing solution of KAY-5 Sanitizer (100 ppm available chlorine) in lukewarm water according to the dilution table. Immerse utensils or equipment for 1-2 minutes. Remove and drain. **DO NOT RINSE.** Place on a clean surface to dry. Follow local health ordinances.

**NOTE:** To sanitize previously cleaned stationary equipment and other hard, nonporous food-contact surfaces, flood the surface with the sanitizing solution, or apply with a clean, cloth sponge or spray, making sure to completely wet all surfaces for at least 60 seconds. Let air dry. Follow local health ordinances.

## Dilution Table

No. of Packets	Amt. of Water	ppm of Available Chlorine
1	2½ gal.	100
2	5 gal.	100
4	10 gal.	100

Refer to product package for caution and first aid information.

For more information or technical assistance,  
call Kay Chemical Company at (800) 529-5458  
(USA or Canada) or (336) 668-7290.



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