

mintMAX

WAREWASH SYSTEM

mintMAX MECHANICAL METAL SAFE DETERGENT / detergente

This product is a super-concentrated, non-chlorinated, machine warewashing detergent. It is designed to provide sparkling clean dishes in all water conditions and can be used in both high and low temperature dishwashing applications. This product provides maximum performance. It is safe on metal.

USE INSTRUCTIONS: READ AND UNDERSTAND LABEL AND SAFETY DATA SHEET BEFORE USE. KEEP FROM FREEZING. FOR HIGH TEMPERATURE WAREWASHING: 1. Pre-rinse and/or scrape dishes before washing. 2. Wash using the spray pattern of the recommended rinse at 200°F. 3. Allow dishes to air dry. 4. Rinse and/or scrape dishes before washing. 5. Wash using the spray pattern of the recommended rinse at 180°F. 6. Allow dishes to air dry. 7. Rinse and/or scrape dishes before washing. 8. Wash using the spray pattern of the recommended rinse at 150-160°F. 9. Allow dishes to air dry. 10. Rinse and/or scrape dishes before washing. 11. Wash using the spray pattern of the recommended rinse at 130-140°F. 12. Allow dishes to air dry. 13. Rinse and/or scrape dishes before washing. 14. Wash using the spray pattern of the recommended rinse at 110-120°F. 15. Allow dishes to air dry. 16. Rinse and/or scrape dishes before washing. 17. Wash using the spray pattern of the recommended rinse at 90-100°F. 18. Allow dishes to air dry. 19. Rinse and/or scrape dishes before washing. 20. Wash using the spray pattern of the recommended rinse at 70-80°F. 21. Allow dishes to air dry. 22. Rinse and/or scrape dishes before washing. 23. Wash using the spray pattern of the recommended rinse at 50-60°F. 24. Allow dishes to air dry. 25. Rinse and/or scrape dishes before washing. 26. Wash using the spray pattern of the recommended rinse at 30-40°F. 27. Allow dishes to air dry. 28. Rinse and/or scrape dishes before washing. 29. Wash using the spray pattern of the recommended rinse at 10-20°F. 30. Allow dishes to air dry.

NET CONTENTS/CONTENIDO NETO: 3.1 L (3100 mL) 3.28 qt.

Este producto es un detergente super concentrado, no clorado, para el lavado mecánico de vajillas. Está diseñado para obtener vajillas y cubiertos bajo cualquier condición del agua, y puede usarse en aplicaciones de lavado de vajillas a alta o baja temperatura. A pesar del pH fuerte, este producto es seguro para metales.

INSTRUCCIONES: LEA Y ENTENDE LA ETIQUETA Y LA HOJA DE DATOS DE SEGURIDAD ANTES DE UTILIZAR. MANTÉN EL PRODUCTO FUERA DEL CONGELAMIENTO. PARA LAVAR A ALTA TEMPERATURA: 1. Enjuague y/o raspe los platos antes de lavar. 2. Lave los platos con el patrón de spray recomendado. 3. Lave los platos con el patrón de spray recomendado a 200°F. 4. Permita que los platos se sequen al aire. 5. Lave los platos con el patrón de spray recomendado a 180°F. 6. Permita que los platos se sequen al aire. 7. Lave los platos con el patrón de spray recomendado a 150-160°F. 8. Permita que los platos se sequen al aire. 9. Lave los platos con el patrón de spray recomendado a 130-140°F. 10. Permita que los platos se sequen al aire. 11. Lave los platos con el patrón de spray recomendado a 110-120°F. 12. Permita que los platos se sequen al aire. 13. Lave los platos con el patrón de spray recomendado a 90-100°F. 14. Permita que los platos se sequen al aire. 15. Lave los platos con el patrón de spray recomendado a 70-80°F. 16. Permita que los platos se sequen al aire. 17. Lave los platos con el patrón de spray recomendado a 50-60°F. 18. Permita que los platos se sequen al aire. 19. Lave los platos con el patrón de spray recomendado a 30-40°F. 20. Permita que los platos se sequen al aire. 21. Lave los platos con el patrón de spray recomendado a 10-20°F. 22. Permita que los platos se sequen al aire. 23. Lave los platos con el patrón de spray recomendado a 0-10°F. 24. Permita que los platos se sequen al aire.



MINIMAX - THE REVOLUTIONARY WAREWASH SYSTEM...



Through the use of Micro Technology and Environmentally Friendly Reduced Packaging, U S Chemical is proud to introduce the future of warewashing.

Micro Technology allows us to concentrate more active ingredients into our case of two 3100 mL shuttles than is contained in most 5 gallon pails. These unique formulations were engineered to handle all of your warewashing needs.

The dishmachine detergents are designed to perform in all water conditions as well as in both low and high temperature machines. The mechanical warewash rinse will provide sparkling spot free results, even in the toughest water conditions.

The ancillary products, Manual Pot & Pan Detergents, Manual Utensil Presoak, and Sanitizer are formulated with performance and user safety in mind.

The MiniMax family of products will provide great results, competitive use cost, environmentally friendly packaging, safety and requires minimum storage space.



CONSIDER THE MINIMAX ADVANTAGES...



EASY TO HANDLE PACKAGING:

MiniMax was designed to eliminate the pain associated with replacing 5 gallon pails. The MiniMax shuttles can easily be placed in the docking station by any employee. The specially designed hand grip provides ease of handling.



RECLAIM ADDITIONAL STORAGE SPACE:

MiniMax products require less storage space than any other commercial warewash system. Equipment and product are completely off-the-floor, making the area around your dishmachine fully accessible. Reclaim 60-80% of your storage space by replacing your 5 gallon pails.



TOTALLY ENCLOSED DISPENSING (TED):

Our TED system eliminates the chance of spills and splashes associated with other systems during product changeover. Chemicals can only be dispensed when the docking station is firmly closed, ensuring employee safety.



REDUCED WASTE AND FREIGHT:

Two 3100 mL shuttles of MiniMax replace a 5 gallon pail. Your plastic waste is reduced by 60%. Micro Technology significantly reduces freight costs allowing us to pass those savings on to our customers.

MINIMAX WAREWASH SYSTEM.....



MECHANICAL WAREWASH DETERGENT

Mechanical Warewash Detergent is a super-concentrated, non-chlorinated, machine warewashing detergent. It is designed to provide sparkling clean dishware in all water conditions and can be used in both high and low temperature dishwashing applications. This detergent provides minimum packaging and maximum performance.

2/3100 mL 4486191



MECHANICAL METAL SAFE DETERGENT

Mechanical Metal Safe Detergent is a super-concentrated, non-chlorinated, machine warewashing detergent. It is designed to provide sparkling clean dishware in all water conditions and can be used in both high and low temperature dishwashing applications. It provides minimum packaging and maximum performance. It is safe on metal.

2/3100 mL 4996917



PHENOM X MANUAL POT & PAN DETERGENT



Phenom X is a highly concentrated, superior performing product. At 1 ounce to 15 gallons of water, Phenom X will quickly cut through the heaviest amounts of grease and fat while providing long lasting suds. The advantage to using this product is that it will provide food service personnel a quick, yet extremely efficient way to wash heavily soiled dishware. The real value associated with using Phenom X is the long term labor savings and cost reductions realized with every wash.

2/3100 mL 5004001



MANUAL POT & PAN DETERGENT



Manual Pot & Pan Detergent is a top quality, lemon scented liquid detergent designed for all food service and manual cleaning. At 1 ounce to 10 gallons of water it is a liquid detergent for dishes, glasses, silverware, pots, pans and utensils. This detergent is kind to hands and works well in hard or soft water. It is a fine grease cutter, gives long lasting suds, excellent soil suspension and rapid free rinsing for fast, brilliant drying.

2/3100 mL 4954821



MECHANICAL WAREWASH RINSE



Mechanical Warewash Rinse is a super-concentrated machine warewashing rinse. It is designed to provide spot-free dishware in all water conditions and can be used in both high and low temperature dishwashing applications. This rinse provides minimum packaging and maximum performance.

2/3100 mL 4486298



MANUAL UTENSIL PRESOAK



This is a highly concentrated presoak designed for silver and stainless steel utensils. At 1 ounce to 5 gallons of water, its excellent soil-penetrating and softening abilities quickly loosen dried-on or hardened foods.

2/3100 mL 4954864



SHURGUARD PLUS H

Shurguard Plus H is a disinfectant, sanitizer and deodorizer. It disinfects and sanitizes all non-porous food contact surfaces such as tabletops, food prep utensils and food prep equipment. This product is an EPA registered sanitizer.

2/3100 mL 4379290

DELIVERY CAP SET UP...



1

Remove shipping cap from product.



2

Position the delivery cap onto the product and push down firmly in the center.



3

While pushing down, screw the cap tight. Position the barb towards its connection tubing.



To Remove

Unscrew the white ring and move side to side to release.



There are two different delivery caps available for use with this system. The instructions for set up are the same for both delivery caps.

- *ANGLED BARB CONNECTION CAP (5722491)*
- *STRAIGHT BARB CONNECTION CAP (6081606)*

DISPENSER REPLACEMENT PROCEDURES...



1

Remove shipping cap from product.



2

Slide full canister into mounting bracket on dispenser.



3

Push dispenser top down.



4

Turn the tab clockwise to lock the canister in place.