

warewash products







#### **SparClean Warewash**

The SparClean Warewash line of products gives you the options you need to keep all of your glasses, dishes, pots, pans and utensils in SparClean brilliance!

These products were formulated with the latest technology, removing some of the less sustainable raw materials and choosing instead options that achieve performance without the traditional negative impact.

Since SparClean products do NOT contain Phosphates, Nonylphenol ethoxylates, or EDTA, they are more environmentally preferable than most traditional warewash products.

# CLOSED SYSTEM OPTIONS INCREASE SAFETY:

Spartan now offers some of our popular SparClean Warewash products in a closed system. This system improves safety by reducing the chance of chemical contact when switching out product. Inserts are installed at the factory and your dispenser mating cap locks onto the pre-inserted stem to minimize the opportunity for product splashing or leakage.

#### **COLOR AND NUMBER CODED:**

Each SparClean product is color and number coded for easy product identification. All of the product references and labels reflect this color and number, which makes training short and simple.

#### TRANSLUCENT CONTAINERS:

All SparClean products are packaged in translucent containers. The clear packaging allows you to see exactly what remains in your container and enables timely reorder of your warewash products.

#### **SUPPORT ACCESSORIES:**

Several dispensing options and storage accessories are available to complement the SparClean warewash line of products. We will also smooth your transition with training materials such as a general application SparClean Warewash Wall Chart, a new SparClean Closed System Switch Out Chart, and an updated Clean on the Go 3-Sink System Wall Chart. All of these options are explained in more detail in the Accessories section of this literature.









#### Warewash Products

## DETERGENT II 49



Detergent II is a non-chlorinated, non-foaming warewashing detergent. SparClean Detergent II is ideal for use in both low and high temperature dish machines. It offers a cost effective formulation that provides the alkalinity needed to clean and remove tough greasy soils from dishes.

pH 13.5 − 14.0 **#7649** (K)

### ALL TEMPERATURE DETERGENT **50**



A non-chlorinated, non-foaming, and highly concentrated warewashing detergent for use in both low and high temperature dish machines. This heavily concentrated detergent is designed to provide a unique blend of water conditioners, soil suspending agents and the necessary alkalinity to tackle tough, greasy soils at low doses per rack.

pH 13.5 - 14.0 #**7650 ເ** €

### CHLORINATED DETERGENT 51



A concentrated warewashing detergent boosted with chlorine for use in both low and high temperature dish machines. This formula combines the de-staining ability of chlorine bleach with water conditioners, soil suspending agents, and the necessary alkalinity to tackle tough, greasy soils at low doses per rack. SparClean Chlorinated Detergent is ideal for industry areas where utensils and dishware have problematic food soil stains.

pH 13.5 − 14.0 **#7651** (**K**)

#### HIGH TEMPERATURE RINSE AID **52**





The acidic formula ensures spotless dishes upon drying and helps to control the mineral deposits left by hard water and food soils caused from rapid evaporation at high temperatures. The non-foaming formula will help maintain the machine's spray arm efficiency, providing optimal wash conditions for each rack. SparClean High Temperature Rinse Aid can also be used in low temperature machines where hard water and scale build-up are an issue. pH 1.0 − 2.0 **#7652** (**K**)

### LOW TEMPERATURE RINSE AID 53





Offers superior water sheeting and drying of dishware and utensils in low temperature dish machines. The non-foaming formula helps maintain the machine's spray arm efficiency, providing optimal wash conditions for each rack. Ideally suited for use with a chlorinated sanitizer. Can also be used in high temperature machines. pH 6.0 − 7.0 **#7653** (**K**)

### SANITIZER 54

Chlorinated sanitizer for use in low temperature dish machines. Ensures sanitation of dishware when injected into final rinse water at a concentration of 100 ppm available chlorine. EPA Reg. No. 5741-27 pH 12.0 − 13.0 **#7654** 📧

### DELIMER 55



Quickly penetrates and breaks down lime and mineral deposits found in low and high temperature machines. SparClean Delimer is a concentrated, non-foaming synergistic blend of Citric and Hydrochloric acid to ensure longer machine life and decreased machine maintenance. For best results, SparClean Delimer should be part of a regular kitchen

maintenance program. pH 1.0 − 2.0 **#7655 K** 

### POT AND PAN DETERGENT 56



Specifically designed for manual washing of excessively soiled kitchen items. SparClean Pot and Pan Detergent quickly and efficiently penetrates and emulsifies baked-on grease and food. Demonstrates superior foam retention at lean dilutions even in heavily-soiled conditions. SparClean Pot and Pan Detergent can be used in single and 3-sink systems. pH 7.5 − 8.0 **#7656 K** 

#### SILVERWARE PRE-SOAK **57**



Breaks down stubborn food residues from silverware, utensils, and dishes using a proprietary triple action enzymatic formula. As part of daily dish washing procedures, SparClean Silverware Pre-soak helps to ensure one-pass dish washing.

pH 7.5 − 8.0 **#7657** (**K**)

Product Code by Size	5 GA Pail	F-Style GA & Inserts, CS of 4	GA, CS of 4	2-Liter, CS of 4	QT, CS of 12
All Temperature Detergent	765005	765004I	765004		
Chlorinated Detergent	765105	765104I	765104		
Delimer	765505		765504		
Detergent II	764905	764904I	764904		
High Temperature Rinse Aid	765205	765204I	765204		
Low Temperature Rinse Aid	765305	765304I	765304		
Pot and Pan Detergent	765605		765604	484502	765603
Sanitizer	765405	7654041	765404		
Silverware Pre-soak	765705		765704	485002	



#### **Accessories**

#### 2 Pump Warewash Dispenser

Two product warewash dispenser for "high temperature" applications. One pump for detergent and one pump for rinse aid. #910100

#### 3 Pump Warewash Dispenser

Three product warewash dispenser for "low temperature" applications. One pump for detergent, one pump for rinse aid, and one pump for sanitizer. #910200

#### **Pulsar Push Button Single Pump** Dispenser

Single pump dispenser with push button activation for 3-sink warewash products. #910300

#### Rinse Injection Fitting

Included w/910100 and 910200. A fitting that allows you to connect the rinse tube to the dish machine. #910500

#### **Detergent Adaptor Kit**

Included w/910100 and 910200. A fitting that allows you to connect the detergent tube to the dish machine. #910700

#### 480VAC Conversion w/Transformer

A transformer to convert 480 voltage 240 voltage to provide power to warewash dispenser. #912500

#### Squeeze Tubes (10 per pack) 1/4" fitting #960500

Rinse tubes 1/4" fitting #910600

#### Closed System Gallon Mating Cap

Mating Cap for linking closed gallons to dispensing system. #914900

	KEY
	Product Available Worldwide
K	Certified Kosher
CERTIFIC C	This product is Green Seal™ Certified.
U.S. EPA	Formulated in partnership with the Environmental Protection Agency's Design for the Environment program.



### Tubing (100 ft. roll)

Clear 1/4" #960900 Red 1/4" #913200 Blue 1/4" #913300 Clear 3/8" #961700

#### Tube Stiffener w/Cap 18" for pails #960700 14" for gallons #910800

#### Warewash Wall Chart

A general application wall chart for both high and low temperature warewash procedures. #987800

#### **Closed System Switch Out Chart**

Instructional chart on safely changing out the closed system gallons. #987800I

#### 3-Sink Wall Chart

Instructional chart on 3-sink washing procedures. #987900

#### **Warewash Line Tags**

Attach to dispenser tubing to quickly identify product when performing switch outs. Helps reduce mistakes. #963500

#### **Gallon Wire Rack**

Holds four standard gallons, lockable. #916000



### **Closed System Wire Rack**

Holds three closed system gallons. #915500

#### L-Hooks

Pair of hooks, holds one closed system gallon each. #924400

#### **Inserts and Closures**

A system of self-venting, captive closures and inserts to use with standard gallons

GA Insert #950100 GA Closure #950400 PL Insert #950600 PL Closure #950800

















### **Closed System - A Closer Look**

Spartan's closed warewash system reduces the chance of chemical contact when switching out product. Inserts are installed at the factory and your dispenser mating cap locks onto the pre-inserted stem to improve worker safety by minimizing the opportunity for product splashing or leakage.

The new bottle neck was designed to fit closed system mating caps, minimizing chances for dangerous spills and splashing.

Inserts come pre-installed in each F-style gallon and cannot be easily pulled out.

F-style gallons are flat, differentiating them from other non-closed system gallons and enabling L-Hook type wall mount if desired.

The closed system product labels include three languages: English, Spanish, and French.

The pre-installed stem insert was designed to reach the bottom of the container to reduce as much waste as possible.



A closer look at the pre-installed insert.

#### **Other Kitchen Products**

Use SparClean warewash products to anchor a complete kitchen cleaning and sanitation system. While clean dishes are paramount, you also need to be sure your floors, counters, glass and equipment stay sanitary. Spartan has an extensive line of options to address most kitchen challenges, here are just a few:

### **All Purpose Cleaners**

Clean by Peroxy®

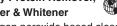


Environmentally friendly hydrogen peroxide based all purpose cleaner. #0035 (K)

#### Green Solutions® All Purpose Cleaner

All purpose cleaner with out dye or fragrance! #3501





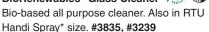
Hydrogen peroxide based cleaner for food preparation surfaces. #3821 K

TriBase® Multi Purpose Cleaner Bio-based all purpose cleaner. #3830



#### **Glass Cleaners**

#### BioRenewables® Glass Cleaner ¥



#### **Concentrated Window Cleaner**

Economical window and glass cleaner with no ammonia, #3060

#### Glass Cleaner



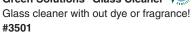
Glass cleaner fortified with ammonia. Also in RTU Handi Spray size. #3030, #3261





Distributed by

### Green Solutions® Glass Cleaner



#### **Aerosols**

#### **Food Grade Machinery Lubricant**

Formulated especially for lubrication on food processing equipment and machinery. #6525

#### Oven & Grill Cleaner

Provides rapid penetration and emulsification of tough soils such as baked on carbon, grease and food. #6280

#### **Superior High Shine Stainless Steel** Cleaner & Polish

Oil based formulation designed to clean, polish and protect stainless steel and chrome. #6290

#### Stainless Steel Cleaner • Polish

Cleans, polishes and protects. Quickly removes fingerprints, grease, oil, coffee and food spills, ink and grime from stainless steel and chrome. #6310

### 3-Sink System

Clean on the Go® 3-Sink System Dispenser #9056

Clean on the Go® 3-Sink Push Dispenser #9059

#### Clean on the Go Sani-T-10® Plus 22

Food contact sanitizer. EPA Reg. No. 10324-117-5741. **#4801** 

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of these or any Spartan products. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan Distributor or by visiting www.spartanchemical.com.

Guarantee: Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture. Use product as directed and read all precautionary statements.



