



STERA SHEEN® GREEN LABEL

Sanitizer & Cleaner Milkstone remover (all around superstar)

For 60 years Stera-Sheen Green Label has led the way without so much as a tweak in formula. Conclusive proof that you don't mess with a good thing!

A SPECIALTY SANITIZER AND CLEANER FOR:

- Soft-Serve Ice Cream and Shake Machines
- Batch Gelato and Ice Cream Freezers
- Ice Cream and Smoothie Blenders
- Granita, Smoothie, and Iced Cappuccino Machines
- Iced Tea Brewers and Dispensers
- All Removable Parts and Utensils
- All Food Contact Surfaces

WHERE

EFFICIENT & EFFECTIVE

Stera-Sheen Green Label cleans and removes milkstone in only one procedure. There is no need for separate procedures to clean, delime, and remove milkstone from your machine and parts. This saves additional labor and cleaning materials.

- When ***Stera-Sheen Green Label*** is exposed to a soiled surface, it removes the soil, checks bacterial odors, and kills any bacteria. Milkstone and mineral deposits will not reappear when ***Stera-Sheen Green Label*** is used daily as instructed.
- ***Stera-Sheen Green Label*** is NSF - listed D2 sanitizer not requiring rinse.
- ***Stera-Sheen Green Label*** will simplify your operations, cut costs, and provide quality assurance.

HOW

FOOD SAFETY IS YOUR BIGGEST CONCERN —
STERA-SHEEN GREEN LABEL IS THE ANSWER

- Equipment properly cleaned and sanitized by ***Stera-Sheen Green Label*** will meet and exceed local and federal health agency standards.
- ***Stera-Sheen Green Label*** leaves no toxic residue.
- ***Stera-Sheen Green Label*** is FDA approved and is an EPA-registered sanitizer.

PREVENTIVE MAINTENANCE FOR YOUR MACHINE BEGINS WITH STERA-SHEEN GREEN LABEL

- Clean and properly functioning parts will promote an efficient machine that consistently provides a high-quality product.
- ***Stera-Sheen Green Label*** will help preserve the life span of a machine and its normal wear parts (orings, check bands, boot seals, gaskets, beater blades).
- A ***Stera-Sheen Green Label*** solution is noncorrosive and will not stain or damage metal, plastic, glass, or rubber.

WHY

STERA-SHEEN GREEN LABEL ENSURES PROPERLY SANITIZED MACHINES

- ***Stera-Sheen Green Label*** contains the following cleaning characteristics:
- Excellent water softeners to ensure thorough cleaning and soil removal (even in very hard water).
- Emulsifiers to remove and break down fat particles and oils.
- A sequestering agent to remove milkstone and hard water mineral deposits.
- Chemicals that disperse and suspend soil particles to provide a clean surface upon draining.

A surface must be completely cleaned before it can be properly sanitized. A machine that is 90% clean is still 10% dirty.





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Stera-Sheen® Green Label- Directions for use

Sanitizer & Cleaner (Milkstone Remover) For Institutional Use

It is a violation of Federal Law to use this product in a manner that is inconsistent with labelling.

Stera Sheen Green Label Sanitizer & Cleaner required use dilution:

2 oz Green Label + 2 gal. Water = 100 ppm. Available Chlorine pH between 9 and 10.

PLEASE REFER TO YOUR OPERATOR'S MANUAL FOR DETAILED INSTRUCTIONS

When used as directed, Stera-Sheen Green Label Sanitizer & Cleaner is used for cleaning and sanitising frozen dessert and beverage machines AND to clean and sanitize surfaces such as:

Acrylic; Glass; Glazes ceramic, enamelled, and porcelain surfaces; Laminated surfaces; Linoleum; Metal; Plastics such as nylon, polystyrene or polypropylene; Rubber such as EPDM or Viton; Stainless Steel; Vinyl,

CLEANING AND SANITIZING FROZEN DESSERT AND BEVERAGE MACHINES

(Soft serve ice cream & shake freezers, batch freezers, frozen yogurt, frozen custard, frozen carbonated beverages, smoothie and granita machines, iced cappuccino machines, shaved iced machines, slush machines, and other frozen dessert and beverage machines)

CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Follow manufacturer's directions to drain and rinse hopper (or dispenser) and freezing cylinder. Rinse until water is clear.
2. Dissolve one 2 oz. scoop into 2 gallons of warm water. Pour into hopper/dispenser.
3. Agitate solution per manufacturer's suggested wash cycle. Or, manually brush clean making sure solution makes contact with all surfaces.
4. Drain solution completely.
5. Following manufacturer's directions, take all removable parts to sink. Clean by soaking for at least one minute using one 2 oz. scoop per 2 gallons of warm water. Allow to air dry. Follow local health ordinances.
6. Repeat procedures for each freezing cylinder or dispenser. To insure adequate cleaning, do not reuse solution.

ASSEMBLY AND SANITIZING INSTRUCTIONS

1. Assemble machine and lubricate all parts according to manufacturer's specifications.
2. Dissolve one 2 oz. scoop in 2 gallons of warm water. Pour into hopper (or dispenser).
3. Agitate sanitizing solution per manufacturer's suggested wash cycle, but for no less than one minute.
4. Drain solution completely. Repeat procedures for each freezing cylinder. **DO NOT REUSE SOLUTION.**
Do not rinse. Follow local health codes.

GENERAL PURPOSE CLEANING AND SANITIZING (Kitchen utensils, dishes, glasses, miscellaneous food contact machine parts)

1. Rinse and remove all loose food soil substances.
2. Dissolve one 2 oz. scoop in 2 gallons of warm water.
3. Wipe or brush clean surface.
4. Rinse with potable water.
5. Sanitize using one 2 oz. in 2 gallons of warm water to yield 100 ppm available chlorine.
6. Immerse Kitchen utensils, dishes, glasses, or miscellaneous food contact machine parts into sanitizing solution for at least one minute.
7. Remove and allow to air dry. Do not rinse. Follow local health codes.

SEALED FLOORS, SEALED COUNTER TOPS & STATIONARY EQUIPMENT SURFACES

1. For previously cleaned surfaces, mix the appropriate amount of sanitizing solution by mixing 2 oz. scoop in 2 gallons of warm water to yield 100 ppm available chlorine.
2. Apply with a clean cloth, sponge, spray, or completely flood surface making sure the solution completely covers the whole surface for at least 60 seconds. Let air dry. Do not rinse. Follow local health codes.

CLEANING AND SANITIZING ICE MACHINES

To Clean Ice Machine Evaporator

1. Turn off refrigeration. Leave machine pump on.
2. Drain unit.
3. Dissolve one 2 oz. packet for every 2 gallons of warm water needed.
4. Pour into unit per manufacturer's instructions. Allow to circulate for 30 minutes.
5. Brush clean any areas where solution does not contact surfaces needed to be cleaned.
6. Ice machine drums can be cleaned by soaking in solution prepared by mixing one 2 oz. packet in 8 gallons of warm water.
7. Drain unit and rinse with potable water.



To Sanitize Ice Machine Evaporator

1. Follow steps 1 – 4 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
2. Drain solution and allow to air dry. DO NOT RINSE. Follow local health codes.
3. Discard first batch of ice.

To Clean Ice Machine Bin

1. Turn off refrigeration and water supply.
2. Remove ice from bin.
3. Mix one 2 oz. packet in 2 gallons of warm water in bucket.
4. Pour into ice bin.
5. Brush clean as necessary.
6. Take any removable parts that require cleaning and soak in solution prepared by mixing one 2 oz. packet for every 2 gallons of warm water needed.

To Sanitize Ice Machine Bin

1. Follow steps 1 – 6 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
2. Drain solution and allow to air dry. DO NOT RINSE. Follow local health codes.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well ventilated area away from heat or open flames.

PESTICIDE DISPOSAL: Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: Jar: Non refillable container. Do not reuse or refill container. Triple rinse (or equivalent). Offer for recycling, if available, or discard in trash.

