

Technical Product Bulletin

PAN HANDLER

PAN HANDLER is an economical, fast-acting liquid pot and pan detergent for manual washing applications. A blend of synthetic detergents provides rich sudsing and quickly loosens grease, protein film, and hard-to-remove food deposits.



PAN HANDLER is mild on hands, mixes instantly, and works well with hard or soft water. PAN HANDLER is safe on aluminum ware, glass, and crystal.

Directions

Dispense PAN HANDLER at the rate of 1/3 – 1/2 ounce of product per 1 gallon of water. Add to the pot sink before filling. PAN HANDLER works best in water 90°–120°F. Using more of the product in cold or harder water applications may be necessary.

Handling

Avoid contact with eyes and mucous membranes. In case of contact, flush liberally with water. Take care not to store the product below 32°F.

Packaging

PAN HANDLER is available in 4x1-gallon cases and 5-gallon pails.