

Introducing Stera-Sheen Green Label Kit & Machine Lube

Your Passion. Our Ingredients... and now your solution to clean equipment.

PreGel's commitment to quality is a promise to deliver you only the best products. That's why PreGel has selected Stera-Sheen Green Label Sanitizer Cleaner & Milkstone Remover and Stera-Sheen Food Safe Machine Lube for your equipment. The delicate flavors that you deliver begin with a clean and sanitized surface. PreGel is your resource for all of your equipment needs.



Green Label Kit:

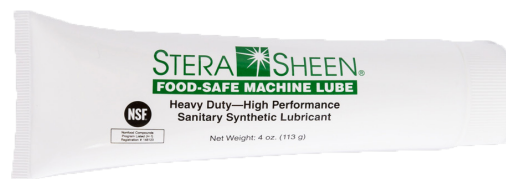
- 1 Bucket (2.5 gallons)
- 1 Stir Stick
- 1 Instruction Sheet
- 2- 2 oz. Sanitizer Packets

Why You Need It:

- Equipment properly cleaned and sanitized by Stera-Sheen Green Label will meet and exceed local and federal health agency standards.
- Stera-Sheen Green Label is NSF listed and is an EPA-registered sanitizer.

How it Works:

- Stera-Sheen Green Label cleans, sanitizes, and removes milkstone with only one product. There is no need for separate products to clean, delime, and remove milkstone from your machine and parts. This saves additional labor, cleaning materials, and ensures the job is done correctly.
- Excellent water softeners ensure thorough cleaning and soil removal (even in very hard water).
- Emulsifiers remove and break down fat particles and oils.



Contact your sales representative
or call us Toll Free:

866 977 3435



Nonfood Compounds
Program Listed
136629

STERA SHEEN
GREEN LABEL
Sanitizer & Cleaner
(Milkstone Remover)

**Each Freezer
Barrel Requires:**

Stera-Sheen
Green Label
Sanitizing Packet



2 packets

water



2 Gallons

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 2 packets 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.** Follow manufacturer's directions; take all removable parts to sink. Clean by soaking for at least one minute using two 2 oz. packets per 2 gallons of water. Allow to air dry. Follow local health ordinances.
- 6.** Repeat procedures for each freezing cylinder or dispenser. To ensure adequate cleaning, do not reuse the solution.

Assembly and Sanitizing Instructions:

- 1.** Assemble machine and lubricate all parts according to manufacturer's specifications.
- 2.** Dissolve one 2 packets in 2 gallons of warm water. Pour into hopper (or dispenser).
- 3.** Agitate sanitizing solution per manufacturer's suggested wash cycle, but for a minimum of one minute.
- 4.** Drain solution completely. Repeat procedures for each freezing cylinder.

DO NOT REUSE SOLUTION. DO NOT RINSE. FOLLOW LOCAL HEALTH CODES.



Nonfood Compounds
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Sanitizer & Cleaner
(Milkstone Remover)

Note:

- Solutions should NOT be reused for additional equipment.
- Each freezer barrel requires a total of four ounces per process. If solutions are reused, it will allow an opportunity for food safety to be compromised.

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