



Pan Pro II

Liquid Detergent with Lanolin
For Hand Washing Pots, Pans, Dishes & Flatware

Net Contents: 1 Gallon - 4/CS

Pan Pro II

PAN PRO II is a dishwashing detergent specifically designed for industrial, institutional and restaurant use where fast grease emulsification and lasting suds are a must. Ideal for cleaning heavily encrusted pots and pans, mountains of hard working suds penetrate grease and food deposits leaving cookware, glassware and china spot-free and film-free. PAN PRO II is fortified with lanolin to be extra gentle on hands while remaining tough on grease and fats.

DIRECTIONS: For best results, detergent should be added to sink first and allow water to flow onto it. Use 1 oz of PAN PRO II per 5 gallons of water. When using a suds control dispenser, 1 squirt is equal to 1 oz of detergent. Works equally well in hard or soft water.

INGREDIENTS: WATER (CAS# 7732-18-5), SODIUM LAURYL ETHER SULFATE (CAS# 68585-34-2), SODIUM DODECYL BENZENE SULFONATE (CAS# 68081-81-2), COCOAMIDOPROPYL BEATINE (CAS# 61789-40-0), ETHOXYLATED LANOLIN (CAS# 61790-81-9), FRAGRANCE, COLORANT

CAUTION: KEEP OUT OF REACH OF CHILDREN. HARMFUL IF SWALLOWED.

FIRST AID:
EYE CONTACT: Avoid contact with eyes. If concentrated liquid is splashed in eyes, flush thoroughly with water for at least 15 minutes and get medical attention.

INGESTION: If swallowed, drink large amounts of water, do not induce vomiting and call physician.

WARNING: AVOID CONTAMINATION OF FOOD. DISPOSE OF EMPTY CONTAINER PROPERLY.



CASE
147PANPRII1G



Distributed by Noble Chemical, Inc.
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For customer service or more ingredient information
visit: www.NobleChemical.com or call:
1-888-256-6400

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