

QuestSpecialty

NU-VIEW™

Concession & Food Equipment Cleaner

NU-VIEW™

Concession & Food Equipment Cleaner

Limpiador de Concesiones y Equipo de Cocina

Removes Cooking Oils, Grease, Sugar, Starch & Protein Residues

Eliminates Oxidation Odors

Cleans All Types of Food Equipment

Safe for Use on Polycarbonate, Lexan & Plexiglass

CAUTION/PRECAUCIÓN

CONTENTS UNDER PRESSURE
KEEP OUT OF REACH OF CHILDREN
SEE OTHER CAUTIONS ON BACK PANEL

CONTENIDO BAJO PRESIÓN
NO SE DEJE AL ALCANCE DE LOS NIÑOS
VEA OTRAS PRECAUCIONES EN LA PARTE TRASERA

NET WT. 18 OZ. (510 g)

QuestSpecialty Corporation
P.O. Box 624 • Brenham, TX 77834
713.896.8188

NSF

Nonfood Compounds
Program Listed A1
153030

This powerful degreasing foam clings to vertical surfaces, making clean-up safe, effective and efficient. Unlike conventional liquid cleaners and degreasers, this unique formula remains on surfaces until wiped away.

REMOVES:

- Protein Residues
- Coffee Bean Oils
- Starches
- Syrups
- Cooking Oils
- Grease
- Sugars

SAFE FOR USE ON: Stainless Steel, Aluminum, Plexiglass, Formica, Chrome, Acrylics, Plastics, Glass, Painted Metals.

CLEANS:

Food & Coffee Equipment

- Moving Air Rotisseries
- Coffee Bean Hoppers
- Hot & Cold Buffet Tables
- Sneeze Guards
- Coffee Bean Grinders
- Espresso Machines
- Hot Food Display Cases

Concession Equipment

- Hot Dog Machines
- Popcorn Machines
- Nacho Chip Warmers
- Steamers
- Plexiglass Display Cases
- Soft Servers

DIRECTIONS: NOTE: Carefully follow all manufacturer safety recommendations pertaining to cleaning and maintenance.

USE ON COLD SURFACES ONLY.

- Shake well before using.
- Hold can 4-6 inches from area to be cleaned.
- Spray liberal amount on surface to be cleaned. Allow several seconds for product to penetrate grease and soil before wiping clean.
- Once clean, thoroughly rinse all treated food contact surfaces with clean, potable water and wipe dry with a clean cloth or towel.

MODO DE EMPLEO: NOTA: Siga cuidadosamente las recomendaciones de

seguridad del fabricante para limpieza y mantenimiento.

UTILICE EN SUPERFICIES FRÍAS SOLAMENTE.

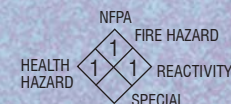
- Agítese bien antes de usar.
- Mantenga el bote entre 4 y 6 pulgadas del área a limpiar.
- Rocíe libremente la superficie que se va a limpiar. Espere varios segundos para que el producto penetre la grasa y sedimento antes de limpiar.
- De una vez que esté limpio, enjuague bien las superficies tratadas, que vayan a estar en contacto con alimentos, con agua potable limpia y seque con un paño limpio o una toalla.

CAUTION: Contents under pressure. Do not use or store near heat or open flame. Exposure to temperatures above 120°F may cause bursting. Never throw container into fire or incinerator.

PRECAUCIÓN: Contenido bajo presión. No use o almacene cerca del calor o llama abierta. Exposición a temperaturas por encima de los 120°F puede causar explosión. Nunca tire el contenedor al fuego o incinerador.

CONTAINS (CAS#): Water (7732-18-5), Propane/n-Butane (68476-86-8), 1,2 Propanediol (57-55-6), Glycerine (56-81-5).

HEALTH	1
FLAMMABILITY	1
REACTIVITY	1
PERSONAL	B



ITEM 203100001-20AR Made in USA