Food Processing

PROTECT YOUR BRAND®

- Cleaning & sanitation solutions
- Eliminate foodborne pathogens
- Support efforts with GFSI, FSMA, SQF, BRC, HACCP, etc.
- Local training, service, and support
For over 60 years Spartan has earned wide recognition for its high quality, high performance products. Spartan Research and Development Laboratories are GLP compliant (Good Laboratory Practices). FDA (Food & Drug Administration) regulated products are manufactured in CGMP production facilities (Current Good Manufacturing Practices). All products are extensively field tested to meet the ever-changing needs for improved sanitation in the food industry. Spartan products are so good, they’re guaranteed!

**Energy Efficient**
- Spartan’s cleaners, degreasers and sanitizers perform well in hot, warm, or cold water

**Compliance with Regulations**
- Production facility FDA Registered
- Products are developed to assist compliance with the Food Safety Inspection Service (FSIS), Food Quality Protection Act, FDA Food Code Book, OSHA, and other guidelines

**Economical**
- Right products combined with training minimizes labor
- Focus on in-use cost
- Application-specific dispensing systems

**Employee Training**
- Charts, videos, and product applications
- CompuClean® Sanitation Management Software
- CleanCheck® Training Program
- 9 step sanitation training program
Technical Support

- 70 highly-trained Spartan Regional Managers are readily available for field support

- Validate cleaning with ATP units, which use bioluminescence to verify and validate that a surface has been cleaned. ATP units are available for a discount through Hygiena (www.hygiena.net).

- We can help make sure your Sanitation Program is in compliance with third-party audits (SQF, BRC, AIB, etc.)

Environmental Commitment

- Conform to or surpass strict guidelines of the EPA Clean Water Act

- Spartan products are packaged in recyclable, reusable, and/or disposable containers

Recent reports of E. coli, salmonella, listeria, cryptosporidium, and cyclospora outbreaks in the meat, poultry, vegetable, and fruit processing industries have resulted in tragic loss of life, serious public concern, and tremendous loss of profits.

This situation presents a new paradigm for food processors... the need to implement more effective food safety functions and comply with FDA and other performance-oriented standards, such as the Hazard Analysis and Critical Control Points (HACCP) Systems, that regulate the meat and poultry industries while maintaining minimal operating costs.

Spartan’s Food Plant Sanitation Program includes all the essential elements needed to ensure a clean, sanitized facility. It provides products, equipment, appropriate procedures, and worker-hygiene visual aids to prevent direct product contamination or adulteration and assist the elimination of foodborne bacteria.
FOAMING CAUSTIC/ALKALINE

Chlorinated Degreaser  •  pH 13.0–13.5  •  3–6 oz/gal
Heavy-duty alkaline cleaner fortified with bleach.

Chlorinated Plus*  •  pH 13.5–14.0  •  1–6 oz/gal
Ultra heavy-duty alkaline cleaner fortified with bleach.

DFP-32®  •  pH 12.4–12.8  •  4–26 oz/gal
Economical, all purpose cleaner.

Foaming Caustic Cleaner FP®  •  pH 14.0  •  1–12 oz/gal
High-alkaline, high-foam, removes fat, dissolves protein, removes carbonized and greasy soils.

Inspector’s Choice*  •  pH 13.0–13.5  •  3–6 oz/gal
High-foam, synthetic detergent removes grease, animal and poultry blood and fat.

LOW-FOAM CAUSTIC/ALKALINE

Caustic Cleaner FP*  •  pH 14.0  •  1–12 oz/gal
High-alkaline, low-foam. Removes fat, dissolves protein, and removes carbonized and greasy soils.

High Performance Alkaline FP  •  pH 14.0  •  1–6 oz/gal
Highly concentrated versatile alkaline detergent used for brewery cleaning (brew kettles, fermenters, conditioning tanks, and filters), fryer boil-out, smokehouses, and CIP/COP equipment. Effective at removing baked-on soils.

LFC*  •  pH 13.0–14.0  •  2–6 oz/gal
Low-foam alkaline and sodium hypochloride-based product. Removes stains and protein.
### ACID CLEANERS

**Acid Blend FP®**  •  pH < 1.0  •  1–6 oz/gal  
Nitric phosphoric acid blend used for passivation and to remove inorganic deposits from tank surfaces. Fragrance and dye-free. Removes hard water deposits and alkaline/caustic residue. Low-foam.

![Acid Blend FP®](image)

<table>
<thead>
<tr>
<th>Volume</th>
<th>Pail Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>55 gal</td>
<td>312455</td>
</tr>
<tr>
<td>5 gal</td>
<td>312405</td>
</tr>
</tbody>
</table>

**Foaming Acid Cleaner FP®**  •  pH < 1.0  •  1–10 oz/gal  
Concentrated phosphoric acid cleans mineral deposits, protein, and hard water scale. High-foam.

![Foaming Acid Cleaner FP®](image)

<table>
<thead>
<tr>
<th>Volume</th>
<th>Pail Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>275 gal</td>
<td>308160</td>
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<tr>
<td>55 gal</td>
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<tr>
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<td>308130</td>
</tr>
<tr>
<td>15 gal</td>
<td>308115</td>
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<tr>
<td>5 gal</td>
<td>308105</td>
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</tbody>
</table>

**High Acid Cleaner FP®**  •  pH < 1.0  •  1–10 oz/gal  
Highly active phosphoric-based product. Removes mineral deposits, alkaline residue, etc. Low-foam.

![High Acid Cleaner FP®](image)

<table>
<thead>
<tr>
<th>Volume</th>
<th>Pail Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>275 gal</td>
<td>308260</td>
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<tr>
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<tr>
<td>5 gal</td>
<td>308205</td>
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</table>

**High Acid Cleaner FP® Phosphate Free**  •  pH < 1.0  •  1–10 oz/gal  
Excellent for CIP cleaning and neutralizing applications. Complies with state phosphate regulations.

![High Acid Cleaner FP® Phosphate Free](image)

<table>
<thead>
<tr>
<th>Volume</th>
<th>Pail Code</th>
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<td>309530</td>
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<tr>
<td>15 gal</td>
<td>309515</td>
</tr>
<tr>
<td>5 gal</td>
<td>309505</td>
</tr>
</tbody>
</table>

### GENERAL PURPOSE

**Tough on Grease®**  •  pH 11.7–12.3  •  12 oz/gal  
Water-soluble cleaner/degreaser featuring Polemic Technology to safely remove petroleum grease.

![Tough on Grease®](image)

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<tr>
<th>Volume</th>
<th>Pail Code</th>
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<tbody>
<tr>
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<td>275 gal</td>
<td>203460</td>
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<tr>
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<tr>
<td>15 gal</td>
<td>203415</td>
</tr>
<tr>
<td>5 gal</td>
<td>203405</td>
</tr>
</tbody>
</table>

**Peroxy Protein Remover, Cleaner & Whitener**  •  pH 2.0–3.0  •  1–12 oz/gal  
Hydrogen-peroxide-based cleaner removes blood and blood stains from food prep surfaces. Brightens grout.

![Peroxy Protein Remover, Cleaner & Whitener](image)

<table>
<thead>
<tr>
<th>Volume</th>
<th>Pail Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>275 gal</td>
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<tr>
<td>55 gal</td>
<td>382155</td>
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<tr>
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<tr>
<td>5 gal</td>
<td>382105</td>
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### KEY

- Bakery
- Dairy
- Beverage
- Egg Washing
- Brewery
- General Food Products
- CIP Applications
- Meat/Poultry
HARD SURFACE SANITIZERS

**Acid Sanitizer FP**  •  pH < 1.0  •  1 oz/4 gal

<table>
<thead>
<tr>
<th>Volume</th>
<th>275 gal</th>
<th>55 gal</th>
<th>30 gal</th>
<th>15 gal</th>
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</table>

**PAA Sanitizer**  •  pH < 1.0  •  1:20–1:768
Peroxyacetic-acid-based sanitizer. Can be used to sanitize unprocessed fruits and vegetables. EPA Reg. No. 63838-1-5741.

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<tr>
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</table>

**Sani-T-10 Plus**  •  pH 7.5  •  0.75–1 oz/4 gal
Quat-based sanitizer. No-rinse sanitizing range of 150 ppm to 400 ppm. EPA Reg. No. 10324-117-5741.

<table>
<thead>
<tr>
<th>Volume</th>
<th>275 gal</th>
<th>55 gal</th>
<th>30 gal</th>
<th>15 gal</th>
<th>5 gal</th>
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<tbody>
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</table>

**Sani-Tyze**  •  pH 6.0–8.0  •  Straight

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</thead>
<tbody>
<tr>
<td>319503</td>
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</table>

**SparCHLOR**  •  pH 12.5–13.0  •  1–5 oz/gal
Liquid chlorinated sanitizer. EPA Reg. No. 5741-20001.

<table>
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<tr>
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<th>275 gal</th>
<th>55 gal</th>
<th>30 gal</th>
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SKIN CARE

**Lite’n Foamy E2 Sanitizing Hand Wash**  •  pH 4.0–6.5  •  Straight
Foaming, sanitizing hand wash for food services, processing, and handling areas.

<table>
<thead>
<tr>
<th>Volume</th>
<th>55 gal</th>
<th>1 gal x4</th>
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<tr>
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**Lite’n Foamy E3 Hand Sanitizer**  •  pH 4.0–6.5  •  Straight
Foaming hand sanitizer for food services, processing, and handling areas.

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<tr>
<th>Volume</th>
<th>55 gal</th>
<th>1 gal x4</th>
</tr>
</thead>
<tbody>
<tr>
<td>334055</td>
<td>334004</td>
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</table>
3-SINK SYSTEM PRODUCTS

**Blue-Glo™**
- pH 6.5–7.5
- 0.25 oz/gal
Premium pot and pan detergent concentrate quickly breaks up and removes grease and other food soils.

<table>
<thead>
<tr>
<th>Volume</th>
<th>311165</th>
<th>311155</th>
<th>311130</th>
<th>311115</th>
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<td>30</td>
<td>15</td>
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<td>12</td>
<td>12</td>
<td>12</td>
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<td>12</td>
<td>12</td>
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</table>

**Golden-Glo™**
- pH 7.0–8.0
- 0.25 oz/gal
Heavy-duty, lotionized hand dish washing concentrate.

<table>
<thead>
<tr>
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<th>300030</th>
<th>300015</th>
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<td>15</td>
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<td>12</td>
<td>12</td>
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<td>12</td>
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</tbody>
</table>

**Sani-T-10 Plus®**
- pH 7.5
- 0.75-1 oz/4 gal
Quat-based sanitizer. No-rinse sanitizing range of 150 ppm to 400 ppm. EPA Reg. No. 10324-117-5741.

<table>
<thead>
<tr>
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<th>315955</th>
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<tr>
<td>Gal</td>
<td>275</td>
<td>55</td>
<td>30</td>
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<tr>
<td>Quart</td>
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<td>12</td>
<td>12</td>
<td>12</td>
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<td>12</td>
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</tbody>
</table>

**SparClean® Pot and Pan Detergent**
- pH 7.5–8.0
- 0.25 oz/gal
Manual dish detergent that quickly penetrates and emulsifies baked-on grease and food.

<table>
<thead>
<tr>
<th>Volume</th>
<th>765605</th>
<th>765604</th>
<th>765603</th>
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<tbody>
<tr>
<td>Gal</td>
<td>5</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Quart</td>
<td>12</td>
<td>12</td>
<td>12</td>
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</tbody>
</table>

**SparClean® Super Suds**
- pH 6.5–7.5
- 0.25 oz/gal
Liquid manual dish detergent with long-lasting, thick suds. Fortified with aloe to leave hands soft.

<table>
<thead>
<tr>
<th>Volume</th>
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<th>764803</th>
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<tbody>
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<td>Gal</td>
<td>55</td>
<td>5</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Quart</td>
<td>12</td>
<td>12</td>
<td>12</td>
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</table>

**DRAIN MAINTENANCE, WASTEWATER TREATMENT, & ODOR CONTROL**

**Consume® Drop-in-a-Drain**
- pH 6.5–8.5

<table>
<thead>
<tr>
<th>Volume</th>
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<tbody>
<tr>
<td>Packet</td>
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</table>

**Consume® LIQ**
- pH 8.0–9.0
Liquid wastewater treatment.

<table>
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<tr>
<th>Volume</th>
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<th>310230</th>
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<tbody>
<tr>
<td>Gal</td>
<td>330</td>
<td>55</td>
<td>30</td>
<td>15</td>
<td>5</td>
</tr>
</tbody>
</table>

**Consume® POW**
- pH N/A
Powdered wastewater digester.

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</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Bulk</td>
<td>Packets</td>
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</tbody>
</table>
**EGG WASHING**

**Eggs-So-Clean® Egg Washing Compound**  •  pH 13.5  •  0.5 oz/gal
Washing compound for egg shell washing.

![Image](image1)

<p>| | | | | | | |</p>
<table>
<thead>
<tr>
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<tr>
<td>312960</td>
<td>312955</td>
<td>312905</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>275 gal</td>
<td>55 gal</td>
<td>5 gal</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

**Eggs-So-Clean® pH Booster**  •  pH 14.0  •  1 oz/100 gal
25% caustic solution to ensure pH of eggs is complaint with HACCP.

![Image](image2)

<p>| | | | | | | |</p>
<table>
<thead>
<tr>
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<tr>
<td>55 gal</td>
<td>5 gal</td>
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</tr>
</tbody>
</table>

**FLOOR CLEANERS**

**Industrial Pathmaker®**  •  pH 11.0–12.0  •  1–12 oz/gal
Low-foam detergent. Industrial strength.

![Image](image3)

<p>| | | | | | | | |</p>
<table>
<thead>
<tr>
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<tr>
<td>330 gal</td>
<td>275 gal</td>
<td>55 gal</td>
<td>30 gal</td>
<td>15 gal</td>
<td>5 gal</td>
<td>1 gal x4</td>
<td></td>
</tr>
</tbody>
</table>

**Pathmaker®**  •  pH 12.1–12.4  •  2–13 oz/gal
Concentrated low-suds cleaner designed specifically for use with automatic floor scrubbing equipment.

![Image](image4)

<p>| | | | | | | | |</p>
<table>
<thead>
<tr>
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<td>30 gal</td>
<td>15 gal</td>
<td>5 gal</td>
<td>1 gal x4</td>
<td></td>
</tr>
</tbody>
</table>

**SC-200™**  •  pH 13.4–13.9  •  4–12 oz/gal
High alkaline, heavy-duty industrial cleaner.

![Image](image5)

<p>| | | | | | | | |</p>
<table>
<thead>
<tr>
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<td>15 gal</td>
<td>5 gal</td>
<td>1 gal x4</td>
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<td></td>
</tr>
</tbody>
</table>

**SNB-130®**  •  pH 13.3–13.7  •  1.5–12 oz/gal
Non-butyl, extra-heavy-duty detergent degreaser formulated for use in industrial and institutional facilities.

![Image](image6)

<p>| | | | | | | | |</p>
<table>
<thead>
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<tr>
<td>275 gal</td>
<td>55 gal</td>
<td>30 gal</td>
<td>15 gal</td>
<td>5 gal</td>
<td>1 gal x4</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
SPECIALTY PRODUCTS

**Carcass Wash FP**  •  pH < 1.0  •  1 oz/5.7–7 gal
Peroxycetic-acid-based, food-grade microbiocide developed for use in Federally Inspected meat, poultry, and seafood processing locations.

- 313355 313305
  - 55 gal 5 gal

**Foam Additive FP**  •  pH 7.5–8.5  •  1-12 oz/gal
Foam increaser.

- 310903
  - 12 qt x12

**Food Grade Machinery Lubricant**  •  pH N/A
Lubrication for food processing equipment and machinery.

- 652500
  - 20 oz x12

**Freezer Cleaner FP**  •  pH 6.0–8.0  •  Straight
Solvent detergent blend removes dirt, grim, fat, and grease down to -20° F.

- 312855 312815 312805 312804
  - 55 gal 15 gal 5 gal 1 gal x4

**Fryer Cleaner FP**  •  pH 14.0  •  1:64–1:10
Heavy-duty, high-alkaline, low-foam. Dissolves baked-on carbon.

- 319160 319155 319105
  - 275 gal 55 gal 5 gal

**Green Solutions® Industrial Cleaner**  •  pH 9.0–10.0  •  1–128 oz/gal
Non-toxic, heavy-duty liquid cleaner.

- 350660 350655 350630 350615 350605 350604
  - 275 gal 55 gal 30 gal 15 gal 5 gal 1 gal x4

**GS High Dilution Disinfectant® 256**  •  pH 6.5–7.5  •  0.5 oz/gal
Fragrance-free and dye-free disinfectant for biosecurity program / vehicle wash.

- 350860 350855 350830 350815 350805 350804
  - 275 gal 55 gal 30 gal 15 gal 5 gal 1 gal x4

**metaquat®**  •  pH 12.8–13.1  •  2–6 oz/gal
EPA Registered disinfectant. At 6 oz/gal effective against *Listeria monocytogenes* and *E-Coli* 0157:H7. At 2 oz/gal effective against *Salmonella enterica*. EPA Reg. No. 5741-12

- 101365 101355 101330 101315 101305 101304
  - 330 gal 55 gal 30 gal 15 gal 5 gal 1 gal x4

**Oven & Grill Cleaner**  •  pH 13.5–14.0  •  Straight-12 oz/gal
Removes baked-on grease, carbon, and food deposits from ovens, grills, drip pans, and deep fryers.

- 300430 300415 300404
  - 30 gal 15 gal 1 gal x4
**DISPENSERS & DILUTION CONTROL**

**UB Selecto**  •  #920600
Multi-purpose sprayer and foamer. The UB Selecto comes with a 50 ft, 1/2 diameter hose and a foam/spray wand. Rugged, machined polypropylene. Choose from spray or foam applications remotely. Foam clean, rinse, and sanitize using two different chemicals.

**ChemSelect**  •  #908000
Wash/Rinse/Sanitize Dispenser for use in meat rooms, food processing and industrial applications.

**Foam-It** 20  •  #991700
20 gallon portable foam cleaning system applies thick, clinging foam solution to vertical and horizontal surfaces. Equipped with 30 feet of 3/4 inch discharge foam hose. Weighs only 56 lbs and is easy to operate.

**Foam Gun Model #481**  •  #997300
This portable foam gun is an excellent application tool for cleaners, degreasers, and sanitizers. No guesswork for proper dilutions, color-coded metering tips provide a sure concentration, so no product is wasted.

**SpartaSprayer 3.0**  •  #997502
The SpartaSprayer 3.0 is a compact, manual pump-up sprayer with maximum portability for small jobs and spot cleaning. A comfortable grip handle with trigger provides quick on/off control. The 1.5 liter tank features Viton seals for chemical compatibility and easy visibility of product levels.

**SinkMaster**  •  #904700
Stainless 3-sink system that dispenses detergent and sanitizer.

**Push 3 Sink System**  •  #905900
Dispenses 1 oz per push.

**Auto Drain**
Accurately and automatically dispense Consume® LIQ for economical drain and grease trap treatment.
- **AC:** #920600
- **Battery:** #920600

**Lite’n Foamy Dispensers**
For use with Lite’n Foamy hand soaps. 1000 ml removable reservoir is easy to clean and refill.
- **Push Dispenser:** #975600 (White), #975700 (Black)
- **Touch-Free Dispenser:** #977200 (White), #977300 (Black)

**Other Dispensing Units**
Doorway sanitizing units help to provide a barrier to limit contaminants in processing plants. Heavy-duty foam units help clean efficiently and effectively. Contact your Spartan Regional Manager for more information about these or any other dispenser needs you may have.
Chemical Safety Chart • #985100
Bilingual 16.5” x 24.25” laminated chart provides safety information for using acid alkaline, and chlorine-based products.

Food Service Cleaning & Sanitizing Schedule • #989300
Bilingual 23” x 23” laminated wall chart.

Daily Meat Room & Poultry Sanitizing Schedule • #989400
Bilingual 17” x 23” laminated wall chart.

3-Sink System Procedures Chart
Proper procedures for using a 3 Sink System.
- Blue-Glo: #969300
- Pot & Pan Detergent: #969700
- SparClean® Super Suds: #987900

PAA Sanitizer Fruit and Vegetable Wash Chart • #970500
Continuous Spray and Submerge procedures for using PAA Sanitizer for fruit and vegetable wash.

ChemSelect Procedures Chart • #914400
Procedures for using ChemSelect.

Cutting Board/Table Cleaning Procedures Chart • #914500
Procedures for cleaning cutting boards/tables using ChemSelect.

Wash Hands Sticker • #968300

Hand Washing Procedures Chart • #996700

3-Sink Fill Line Stickers
- Wash (Super Suds): #918200
- Wash (Pot & Pan Detergent): #918201
- Rinse: #918202
- Sanitize (Sani-T-10® Plus): #918203
- Water: #987800
- Wash (Blue-Glo): #918204

3-Sink System Sanitation Schedules
Four frequency of cleaning sanitation schedules for the grocery industry.
- Set of 4: #925305
- Deli/Bakery: #925301
- Produce: #925302
- Seafood: #925303
- Meat: #925304

Food Processing Training Cards • #470000
Color-coded, bilingual cards simplify training and address standardization and safety issues. Heavy-duty laminate provides durability and resistance to acid and caustic products. Easy to read and follow.

Quat Disinfectant Test Strips • #994900
Test dilution with all Spartan quat-based disinfectants (200–1500 PPM).

Quat Sanitizer Test Strips • #983800
Test dilution with all Spartan quat-based sanitizers (50–400 PPM).

Insta-Test Strips • #993800
Provides in-use PPM of peracetic acid solution (10–160 PPM).

pH Papers/Spectral 1-14 • #995300
Determines pH of cleaning solution.

Chlorine Test Papers • #984900
Provides in-use PPM of chlorine sanitizing solution (10–200 PPM).

High Range QAC Test Kit • #994901
Tests QAC using the Direct Reading Titrator method (0–1000 PPM, 0–5000 PPM with dilution).
FOOD PROCESSING AT A GLANCE

Foaming Caustic/Alkaline
- Chlorinated Degreaser (3080)
- Chlorinated Plus® (3074)
- DFP-32® (3008)
- Foaming Caustic Cleaner FP® (3179)
- Inspector’s Choice® (3045)

Low-Foam Caustic/Alkaline
- Caustic Cleaner FP (3189)
- High Performance Alkaline FP® (3126)
- LFC® (3075)

Acid Cleaners
- Acid Blend FP® (3124)
- High Acid Cleaner FP® (3082)
- High Acid Cleaner FP® Phosphate Free (3095)
- Foaming Acid Cleaner FP® (3081)

General Purpose
- Tough on Grease® (2034)
- Peroxy Protein Remover, Cleaner & Whitener (3821)

Hard Surface Sanitizers
- Acid Sanitizer FP® (3154)
- PAA Sanitizer (3127)
- Sani-T-10 Plus® (3159)
- Sani-Tyze® (3195)
- SparCHLOR® (3090)

Skin Care
- Lite’n Foamy® E2 Sanitizing Hand Wash (3339)
- Lite’n Foamy® E3 Hand Sanitizer (3340)

3-Sink System Products
- Blue-Glo™ (3111)
- Golden-Glo™ (3000)
- Sani-T-10 Plus® (3159)
- SparClean® Pot and Pan Detergent (7656)
- SparClean® Super Suds (7648)

Drain Maintenance, Wastewater Treatment, & Odor Control
- Consumer® Drop-in-a-Drain (3205)
- Consumer® LIQ (3102)
- Consumer® POW (3104)

Egg Washing
- Eggs-So-Clean® Egg Washing Compound (3129)
- Eggs-So-Clean® pH Booster (3125)

Floor Cleaners
- Industrial Pathmaker® (0087)
- Pathmaker® (0085)
- SC-200® (2200)
- SNB-130® (2130)

Specialty Products
- Carcass Wash FP® (3133)
- Foam Additive FP® (3109)
- Food Grade Machinery Lubricant (6525)
- Freezer Cleaner FP® (3128)
- Fryer Cleaner FP (3191)
- Green Solutions® Industrial Cleaner (3506)
- GS High Dilution Disinfectant® 256 (3508)
- metaquat® (1013)
- Oven & Grill Cleaner (3004)
- Tough on Grease® (2034)

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