CHEMICAL DISPENSING SYSTEM

A chemical dispensing system is installed in each school to better control the chemical to water ratio and improve the effectiveness of the product used on equipment in the kitchen.

There is only three chemicals setup to be used in the dispensing system.

- **K-19**- Heavy duty degreaser (Rifle or Viking, purple in color) should be used for stove tops and ovens. Only apply when the equipment is warm from 75 degrees to 120 degrees. DO NOT apply when you have just used the equipment. This may cause fumes and a chemical reaction.

- **K-10**- General purpose degreaser (dark green color) should be used for general purpose cleaning medium to light duty grease. Only apply when the equipment is warm from 75 degrees to 120 degrees. DO NOT apply when you have just used the equipment. This may cause fumes and a chemical reaction.

- **K1 Delimer/Descaler**- Lime removal (light green) use for steamers and outside of the dish machine. Only apply when the equipment is warm from 75 degrees to 120 degrees. DO NOT apply when you have just used the equipment. This may cause fumes and a chemical reaction.

You must read the MSDS (Material Safety Data Sheets) for each chemical before handling the product and identify what personal protective equipment (PPE) is recommended. Safety goggles and gloves must be worn when dispensing and using the above chemicals.

**Filling Procedure**

1. Identify the proper chemical to the appropriately labeled connection.
2. Set the product in the jug bracket that are installed near the chemical dispenser.

3. Make sure the water line is connected to the side of the dispenser and that the **cold water** is turned on. In some locations you may have to turn cold water faucet on.

4. Set the dial to water only indicator and flush out the lines before use.

5. Set the dial on the dispenser to the proper chemical product that you need to fill in the properly labeled bottle. (Labels were supplied to us by our chemical company and writing the chemical on the bottle is not acceptable)

6. Insert the plastic tube at the bottom of the dispenser inside the spray bottle.

7. You may either press the blue button to fill or move the spray bottle upwards into the bottom of the chemical dispenser unit.

8. Only fill the spray bottles ¾ full to avoid product to overfill. It is normal to foam slightly during the fill process.

9. Set the dial to water only indicator and flush out the lines before filling a different chemical.

10. Replace chemical as needed.

**DELIMING DISH MACHINES**

To reduce and remove lime build up on dish machines it is necessary to delime the units once a week. There are several types and sizes of dish machines located in the district.

**Single Rack Dish Machine**

- Close the drain and add 2 cups of full concentrate delimer directly into the wash tank.
- Fill dish machine will with fresh water.
- Remove the detergent stem that is inserted into the detergent jug so that it is not dispensing while in the deliming process.
- Set the switch to a 6 minute wash or the older models have a manual switch.
- Set the other switch (if available) to wash and let it run for approximately 15 minutes.
- Drain the dish machine and refill with water for normal operation. On the older models make sure that you set the switch back to auto so that the dish machine fill properly.
- Re-insert the detergent stem.
Conveyer Dish Machine

- Close the drain and add 4 cups of full concentrate delimer directly into the wash tank.
- Fill dish machine with fresh water.
- Remove the detergent stem that is inserted into the detergent jug so that it is not dispensing while in the deliming process.
- Set the switch from auto to manual and run the machine for 20 minutes.
- Set the switch back to auto and empty the dish machine.
- Refill with water and re-insert the detergent stem.