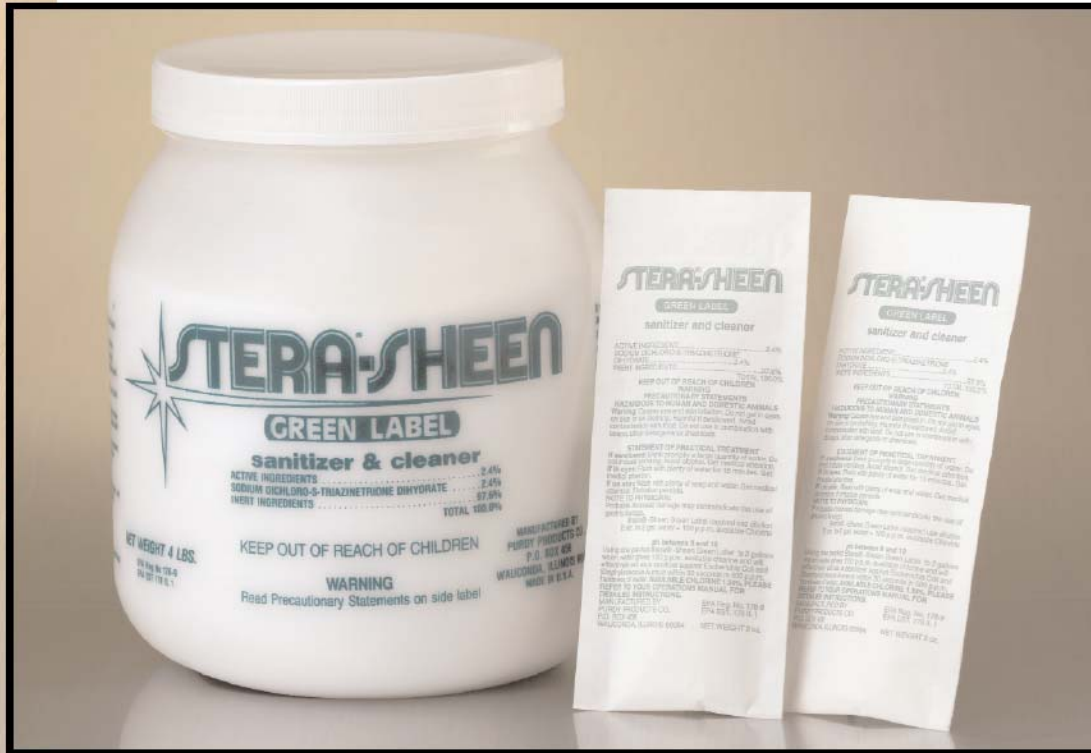


GREEN LABEL
STERA-SHEEN®
sanitizer & cleaner



Efficient & Effective
Cleans & Sanitizes Frozen Dessert Machines



A Specialty Sanitizer And Cleaner For:

- SOFT-SERVE ICE CREAM & SHAKE MACHINES
- GRANITA, SMOOTHIE and ICED CAPPUCCINO MACHINES
- ICED TEA BREWERS & DISPENSERS
- ALL REMOVABLE PARTS & UTENSILS

STERA-SHEEN GREEN LABEL - THE MOST EFFICIENT SANITIZER AND CLEANER

- STERA-SHEEN provides thorough sanitizing and cleaning in only one procedure.
- With STERA-SHEEN, there is no need for separate procedures to clean, delime & remove milkstone from your machine & parts. This saves additional labor & cleaning materials.
- STERA-SHEEN will simplify your operations, cut costs and provide Quality Assurance.

FOOD SAFETY IS YOUR BIGGEST CONCERN - STERA-SHEEN HAS THE ANSWER

- STERA-SHEEN provides the highest quality sanitizing & cleaning in one operation.
- Equipment properly cleaned & sanitized by STERA-SHEEN will meet and exceed local & federal health agency standards.
- STERA-SHEEN leaves no toxic residue.
- STERA-SHEEN is FDA approved and is an EPA registered sanitizer.

PREVENTIVE MAINTENANCE FOR YOUR MACHINE BEGINS WITH STERA-SHEEN

- STERA-SHEEN will help preserve the life span of a machine and its normal wear parts (o-rings, check bands, boot seals, gaskets, beater blades).
- Clean and properly functioning parts will promote an efficient machine that consistently provides high quality product.
- A STERA-SHEEN solution is non-corrosive and will not stain or damage metal, plastic, glass or rubber.

STERA-SHEEN PROVIDES THE FOLLOWING CLEANING CHARACTERISTICS THAT INSURES PROPERLY SANITIZED MACHINES, NEW OR OLD.

STERA-SHEEN contains:

1. Excellent water softeners to ensure thorough cleaning and soil removal (even in very hard water).
2. Emulsifiers to remove and breakdown fat particles and oils.
3. A sequestering agent to remove milkstone and hard water mineral deposits.
4. Chemicals that disperse and suspend soil particles to provide a clean surface upon draining.

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

Stera-Sheen does its job quickly and well. When it is exposed to a soiled surface, it removes the soil, checks bacterial odors, and kills any bacteria. Milkstone and mineral deposits will not reappear when Stera-Sheen Green Label is used daily as instructed.

Many leading frozen dessert machine manufacturers recommend Green Label and place a sample package in each new machine as it leaves the factory.

Call or write your dealer to request Stera-Sheen Green label.

Available from
Services Unlimited, Inc./ Parts Guru
650 North Cannon Avenue, Lansdale, PA 19446
Phone: 215-361-7000; Fax: 215-361-7434; e-mail: granita@rcn.com