

# FLO-SAN

## FLAVOR DELIVERY SYSTEM SANITIZER

**A SPECIALTY SANITIZER FOR FLAVOR BURST  
FLAVOR AND CANDY DELIVERY EQUIPMENT**

### WHY YOU NEED IT

- Formulated & engineered for Flavor Burst Equipment
- The only product approved by Flavor Burst Company
- NSF listing pending



### WHY IT WORKS

- Convenient pre-portioned packs helps ensure the proper amount of product for optimal sanitizing
- Food surface contact safe
- No rinse required
- Shelf stable for up to one year after diluted for use
- Packaging designed with easy shipping and storage in mind
- One packet per sanitizer tank for easy mixing
- 10 packets per case allowing for convenient quantity and price point
- Available through your local Taylor distributor



## **REFILLING THE SANITIZER TANK**

The tank system delivers solution to specific areas of the Flavor Burst system such as the Injector Head and syrup lines during certain functions. To utilize these clean-in-place functions, keep an adequate supply of Flo-San solution in the Sanitizer Tank. The Sanitizer Tank should be checked daily. Use warm-hot water when mixing Flo-San, as it will be much more effective in the cleaning system.

### **MATERIALS REQUIRED**

- 1-0.5 ounce packet of Flo-San
- 2 gallons of warm-hot water

### **PROCEDURES**

1. Remove the hand pump from the Sanitizer Tank and discard any remaining sanitizer.
2. Fill Sanitizer Tank to 2 gallon water line.
3. Pour in 1-0.5 ounce packet of Flo-San and mix until dissolved.
4. Reinstall the hand pump and tighten sufficiently. Using the handle, pump air into the Sanitizer Tank to prime the pump (approximately 10 strokes).

**NOTE:** No pressure is needed in the tank during normal operations.