



PTIFILL ^{TM/MC} DISPENSING SYSTEM

A maintenance-free manual warewashing program that delivers accurate dosing and dispensing without the need for equipment or permanent water connection.

**Perfectly Precise,
Consistently Clean** ^{TM/MC}

Accurate dilution of both detergent and sanitizer

- Consistently dispenses accurate solution
- Eliminates need for manual dosage
- Cost-control
- 1:2500 dilution makes 1650 gallons of end-use solution

Maintenance-Free System

- Eliminates down time
- No installation/equipment/repair costs

User-Friendly, Intuitive Design

- Minimal training
- Easy to use
- Spill proof

Suma® Supreme Pot and Pan Detergent and Final Step Sanitizer (for Optifill ^{TM/MC} System)

- Concentrated formulas that offer resource-efficient solutions to your cleaning needs

Designed for Use in 3 Compartment Sink

- Full service restaurants
- Quick service restaurants
- Convenience Stores
- Caterers



JohnsonDiversey





Optifill™/M/C Dispensing System

An innovative manual warewashing system which offers consistent, controlled dispensing, requires no installation or service and has no chance of system failure.



- Place bottle on sink partition.



- Adjust slide on bottle to secure on sink partition and close drain.
- Align faucet and bottle so that flow of water falls into inlet on top of bottle.



- Fill sink with desired temperature at a flow rate of 4-8 gallons/minute (15-30 liters per minute).
- When sink is filled to desired level, remove the container and place in normal storage position.

Suma® Supreme Pot and Pan Detergent (for Optifill™/M/C System)



Suma® Supreme Pot and Pan Detergent (for Optifill™/M/C System) is a super-concentrated, high active formula that offers superior grease-cutting performance and cuts through even your greasiest pots, pans, and food prep utensils.

Developed specifically for use in the Optifill™/M/C Dispensing System - it has a 55% active level.

This product contains biodegradable surfactants, is phosphate-free and Kosher certified.

Final Step™/M/C Sanitizer (for Optifill™/M/C System)



Final Step™/M/C Sanitizer (for Optifill™/M/C System) is recommended for use as a sanitizer in public eating places, and on dairy processing equipment and food processing equipment and utensils. Recommended for use in restaurants, bars, cafeterias, institutional kitchens, fast food operations, food storage areas, supermarkets, convenience stores, retail and food establishments, food processing plants, USDA inspected food-processing facilities, dairy farms, and meat/poultry processing plants.

This product will yield a concentration of 200 ppm active quat.

With the dilution control system of Optifill™/M/C, the job of sanitizing is done thoroughly and correctly - every time.

Kosher certified.

Product Code	Description	Package Size	Availability
4977476	Suma® Supreme Pot and Pan Detergent (for Optifill™/M/C System)	1 x 2.5 L	
4603095	Final Step™/M/C Sanitizer (for Optifill™/M/C System)	1 x 2.5 L	
4964544	Final Step™/M/C Sanitizer (for Optifill™/M/C System)	1 x 2.5 L	

Safety Reminder

Please make sure your employees read and understand the product label and Material Safety Data Sheet (MSDS) before using this product. The label contains directions for use, and both the label and MSDS contain hazard warnings, precautionary statements and first aid procedures. MSDSs are available online at www.johnsondiversey.com or by calling 1-888-352-2249.