



# Pan Pro II

## Liquid Detergent with Lanolin

For Hand Washing Pots, Pans,  
Dishes & Flatware

Net Contents: 1 Gallon - 4/CS

Pan Pro II

**PAN PRO II** is a dishwashing detergent specifically designed for industrial, institutional and restaurant use where fast grease emulsification and lasting suds are a must. Ideal for cleaning heavily encrusted pots and pans, mountains of hard working suds penetrate grease and food deposits leaving cookware, glassware and china spot-free and film-free. PAN PRO II is fortified with lanolin to be extra gentle on hands while remaining tough on grease and fats.

**DIRECTIONS:** For best results, detergent should be added to sink first and allow water to flow onto it. Use 1 oz of PAN PRO II per 5 gallons of water. When using a suds control dispenser, 1 squirt is equal to 1 oz of detergent. Works equally well in hard or soft water.

**INGREDIENTS:** WATER (CAS# 7732-18-5), SODIUM LAURYL ETHER SULFATE (CAS# 68585-34-2), SODIUM DODECYL BENZENE SULFONATE (CAS# 68081-81-2), COCOAMIDOPROPYL BEATINE (CAS# 61789-40-0), ETHOXYLATED LANOLIN (CAS# 61790-81-9), FRAGRANCE, COLORANT

CASE  
147PANPRII1G



Manufactured for  
Clark Core Services, LLC  
2205 Old Philadelphia Pike  
Lancaster, PA 17602

For customer service or for more ingredient  
information visit: [www.NobleChemical.com](http://www.NobleChemical.com)  
or call: 1-888-256-6400

**CAUTION:** KEEP OUT OF REACH OF CHILDREN.  
HARMFUL IF SWALLOWED.

**FIRST AID:**

**EYE CONTACT:** Avoid contact with eyes. If concentrated liquid is splashed in eyes, flush thoroughly with water for at least 15 minutes and get medical attention.

**INGESTION:** If swallowed, drink large amounts of water, do not induce vomiting and call physician.

**WARNING:** AVOID CONTAMINATION OF FOOD.  
DISPOSE OF EMPTY CONTAINER PROPERLY.



EACH  
999PANPROII

