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Dynamic

The Original

Did you know that more people become ill with e.coli from improperly washed produce than undercooked meat?

Each month hundreds of people are sickened from foodborne illnesses from eating fresh produce, and in this culture of restaurants providing "farm to table" fresh food and locally grown produce, proper cleaning and handling of these fruits and vegetables is important.

Even though washing your vegetables is no guarantee against E.Coli. It can reduce the surface dirt, pesticide residue, and wax build-up.

When serving raw leaf salad, the leaves should be clean, dry, and void of any dirt, sand, and residue. Dry, crisp lettuce leaves are important for the salad dressing and oils to cling to, and also makes for a better presentation.

Salad spinners can provide an effective method of preparation for eating the leaves raw. And the addition of a vegetable wash can leave your produce free from environmental pollutants.

Salad leaves are placed in a container with water (and the addition of Produce Wash) The greens are placed in the colander section of the spinner and the container is filled with water. The floating salad is agitated and left to sit before the water is poured out. This process is often repeated until no visible traces of dirt or sand remain. Once drained, the greens are spun which generates a centrifugal force that drives the excess moisture, through the perforation in the central strainer, to the outer bowl. The spun salad can then be removed from the interior basket.



Dynamic Manual Salad Spinner 5-GALLON
PJP#452775 Packed 1 Mfg No. SD92



ALSO AVAILABLE:



Vegetable Wash
PJP#150211 Packed 2/1 Gal/CS Mfg No. VSW2

VEGGIE WASH is designed to safely remove harmful pesticides, soil and waxes from fruits and vegetables. VEGGIE WASH contains no harmful chemicals or preservatives. VEGGIE WASH combines easily with water to leave your produce free from environmental pollutants. It is simple, effective and safe. The appearance and aroma of food are enhanced because your food is cleaner.

DIRECTIONS FOR USE
VEGGIE WASH is highly effective at controlling the dirt and grime associated with fresh produce. VEGGIE WASH should be diluted 2 ounces per gallon of water. Spray enough diluted solution on fruit or vegetables to cover entire surface. Rinse thoroughly with fresh, clean water. Your fruits and vegetables are nature fresh and ready to prepare.

CAUTION: WARNING
KEEP OUT OF REACH OF CHILDREN.
This product may cause skin irritation or damage to the eyes. Harmful if swallowed. Avoid contact with skin and eyes. Do not take internally. In case of contact with eyes, flood repeatedly with water and call physician. Avoid contamination of food.