

Spotting Procedures



degree of difficulty

1 (easiest – complete removal likely)

5 (extremely difficult to remove- limited expectation of success).



Barbeque Sauce

Description

There are thousands of recipes for barbeques sauce with a wide variety of ingredients. Not all spills will respond the same. Somebody had a yummy meal and dripped some sauce. The sooner a stain can be treated, the better your chances for success.

Tools Required

- Hot water extraction equipment
- **Gum Getter** or spotting spatula
- White cotton towels
- **Spot Claw** or Flash Spotter
- Steam iron or wall paper steamer

Chemicals Required

- Bridgepoint **Avenge Neutral Spotter**
- Bridgepoint **Protein Spotter**
- Bridgepoint **RedZone**

Procedures

1. Scrape or blot any sauce that can be removed.
2. Flush with warm water.
3. Apply **Avenge Neutral Spotter**.
4. Agitate with spatula or **Gum Getter**.
5. Allow 3 to 5 minutes of dwell time
6. Extract with warm water.
7. If residue remains apply **Protein Spotter** and repeat steps 4 to 6.
8. If color remains, Apply **RedZONE** , agitate to insure penetration. Apply heat using steam iron or wallpaper steamer. Check progress every 30 seconds. Stain should be gone in 2 to 3 minutes.
9. Extract with hot water.

