



# Solid Flatware Presoak

## SOLIDENZYME PRESOAK



### PHYSICAL PROPERTIES

**Appearance:** Solid Blue

**Specific Gravity:** NA

**Odor:** Aromatic

**Ph (Conc.):** 9.5-10.5

**Flash Point:** NA

### PACKAGING

2x6lbs

### ABOUT THIS PRODUCT

A premium quality warewashing product for use in restaurants, cafeterias, and other institutional food service operations. Penetrates and softens tough food soil deposits on flatware, dishware, pots, pans, etc., prior to machine or manual warewashing. Fortified with amylase and protease enzymes for effective loosening of stubborn protein-based food soils such as egg, pasta, gravies, sauces, etc. Detarnishes silverware with electrolytic action when used with aluminum foil in the presoaking container. Increases the efficiency of warewashing by facilitating soil removal and reducing rewashes. Assures sparkling clean results.

### DIRECTIONS

This product is designed to be dispensed with equipment installed and/or approved by your sales representative. Remove cap and insert bottle on a solid bowl dispenser. Consult your warewashing service representative for information on equipment setup, usage level and recommended presoak duration. For best results, use with hot water.

### PRECAUTIONARY STATEMENTS

Obtain special instructions before use. Do not breathe dust. Wash thoroughly after handling. Wear protective gloves

First Aid: If swallowed: rinse mouth. Do NOT induce vomiting. If on skin (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower. If inhaled: Remove person to fresh air and keep comfortable for breathing. If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center/doctor if exposed or concerned.

Specific treatment: Wash contaminated clothing before reuse. Store locked up. Dispose of contents/container according to local, state, and federal regulations.