

Food Service

FLATWARE PRESOAK

Dishwashing Presoak



- For use on silver and stainless
- Loosens dried-on stains
- Produces sparkling stainless and silverware

PHYSICAL PROPERTIES	PACKAGING
Appearance: Liquid	S977599-04 – 4-1 gallons
Specific gravity: 1.09	
Color: Water-white	
pH: 12.7-13.9	
Use rate: 1 oz per 1 gallon of water	

DIRECTIONS: Flatware are presoak softens the toughest food soils. After soaking, dried on, hardened egg, gravy and sauce are easily removed in the ware washing machine. Rejects are eliminated. For presoaking flatware and other tableware: 1. Add 1 oz of flatware presoak per gallon of warm water. 2. Remove as much soil as possible before soaking in solution. Let stand in solution until soil is softened, at least 5 minutes. 3. Remove from presoak solution, rinse and wash in regular manner.

STORAGE and HANDLING: Keep container tightly capped with label intact. Do not reuse containers. Can cause eye irritation. Do not get in eyes. Harmful if swallowed. First Aid: Eye contact-Remove contact lenses. Flood eyes with water for at least 15 minutes holding eyelids apart. Ingestion-If swallowed, drink large amounts of water. Skin Contact-Wear gloves to prevent irritation. If irritation persists, seek medical advice.

Keep Out of Reach of Children. Industrial or Institutional Use Only.



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