Product Bulletin

SRS LIQUID PRESOAK

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DESCRIPTION:

SRS LIQUID PRESOAK is a liquid chlorinated presoaking agent designed to cut through the tenacious protein and starch food soils that build up on stainless steel flatware. It is suitable for soaking all stainless flatware, pots, pans, coffee cups and tea pots. THIS IS NOT FOR USE ON SILVER PLATE!

HIGHLY CONCENTRATED:

SRS LIQUID PRESOAK is concentrated blend of surfactants, water conditioners, chlorine and alkaline builders for efficient and economical use.

BIODEGRADABLE SURFACTANTS:

All components including the surfactants are completely biodegradable.

CONVENIENT DISPENSING:

SRS LIQUID PRESOAK can be dispensed directly from the shipping container through a variety of pumping systems or educators for employee safety and cost economy.

DIRECTIONS FOR USE:

Add 1 - 2 ounces of SRS LIQUID PRESOAK per gallon of hot water to a plastic soak pan. Soak the utensils for 10 - 15 minutes for best results. Rinse with fresh water, then wash the ware in the dishwasher. Sort the flatware according to type and loosely put in flatware inserts, eating end up, and wash a second time. Shake off excess water and allow the flatware to dry. Return the flatware to service without wiping. Contact your Sound Restaurant Supply Representative for additional details.

FOR FURTHER INFORMATION REFER TO THE MATERIAL SAFETY DATA SHEET

PACKAGING:

Available in 5 gallon pails and 4 gallon cases.

PRODUCT CODE:



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