

STAINLESS PLUS

Liquid Stainless Presoak



PRODUCT USES	Liquid pre-soak formulated to remove tough food soils on stainless flatware and aluminum pots and pans.	
OPERATOR BENEFITS	 Easily and effectively soaks food soils from stainless steel. Brightens tableware. Excellent for soaking off heavy, baked on food soils from aluminum pots and pans. 	
DIRECTIONS FOR USE	For pre-soaking stainless steel: 1. Dilute 1 to 2 oz. of product per 1 gallon of hot water in a pre-soak pan or sink. 2. Place flatware in pre-soak tank as soon as possible after use. 3. Soak stainless steel flatware in the solution for at least 5 minutes. 4. Rinse with clean water before washing. 5. DO NOT SOAK longer than 30 minutes. 6. DO NOT USE on sterling silver or silver plated flatware. 7. DO NOT USE on ware with wooden handles.	
	For pre-soaking aluminum pots and pans: To remove medium buildup - Dilute 2 to 4 oz. per gallon for soaking. To remove heavy buildup - Dilute 6 oz. per gallon for soaking.	
PRODUCT SPECS	Pack size: 4/1 Gal. Characteristics: Non-viscous liquid Rinsability: Excellent Flammability: NA	Color: Slight yellowish Odor: Characteristic Foam: Moderate pH in 1% solution: 11.5 - 11.7

IMPORTANT OPERATOR INFORMATION

SDS: Refer to the Safety Data Sheet (SDS) supplied by your distributor for information

on emergency response, safe usage, hazards, first aid and proper product handling.

Phosphorous content: 0.0%

Emergency Response Phone: 1-800-424-9300

Statement of If swallowed: Dilute by giving large amounts of water and call a physician.

Practical Treatment: For eye or skin contact: Flush with cool water for 15 minutes and call a physician.

Product Precautions: DANGER: CORROSIVE

Harmful if swallowed. Irritating to eyes and skin.

KEEP OUT OF REACH OF CHILDREN.

Shipping Classification: UN 1760, Corrosive Liquid, N.O.S., Class 8, PG II

Biodegradable: Yes

(Contains Sodium Hypochlorite, Potassium Hydroxide)

CORROSIVE